



BUFFET MENU

SALADS

- Ranch-dressed new potato salad with sweetcorn and spring onion
- Classic Caesar salad with pancetta, grana Padano, croutons, and anchovies
- Fusilli with olives, fennel, feta, oregano, and red pesto
- Roasted courgette with red pepper, poppy seed and rocket
- Nacho bar with tortilla chips, guacamole, sour cream, pico de gallo, pickled jalapeños and bacon bits

DRESSINGS

- House dressing (v)
- Balsamic vinegar (v)
- Olive oil (v)
- Citrus dressing (v)

HOT FOOD

- Chipotle beef soft shell taco with sour cream and guacamole
- Chopped chicken thigh shawarma wrap
- Crispy Korean pork belly bites tossed in gochujang BBQ sauce
- Spicy Asian prawns with sweet chilli dip
- Mac 'n' cheese bites and truffle mayo

DESSERTS

- Tiramisu choux buns
- Millionaire brownies
- Trifle tart

Other dining options are available including Afternoon Tea Buffet, Canapés and 3 Course Dinner. Please contact Aviator for more information.

All menus are to be confirmed a minimum of 7 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.
(N) Contains nuts (V) Vegetarian (DF) Dairy free