



## NEW YEARS EVE

### CANAPÉS ON ARRIVAL

#### STARTERS:

Roasted Root Vegetable Soup – Crusty Bread Bowl.

Crispy Chilli + Sesame Beef – Asian Style Salad.

Fresh Sautéed Squid Rings – Mixed Leaves

#### MAINS:

Local Venison Wellington –  
Lyonnaise Potatoes, Chantenay Carrots, Buttered Winter Greens and Reed Wine  
Jus.

AVIATOR Savoury Bread + Butter Pudding –  
Bouquetiere of Vegetables and Charcoal Bomber Cheese Sauce.

Fresh Salmon en Papillote –  
Griddled Baby Gem, Sauteed New Potatoes and Fresh Beetroot with a Lemon  
Butter Noisette.

#### ASSIETTE OF DESSERTS (per 2 persons)

Includes  
Chocolate and Orange Brownie  
Lemon Posset  
Deconstructed White Chocolate + Raspberry Cheesecake  
Champagne Sorbet

£40 PER PERSON – Pre Order Required  
7.00pm Sitting Only



*How much  
should I borrow?*