

HORSE OF THE YEAR SHOW 2018



AIR RESTAURANT

TWO COURSES £25.50

THREE COURSES £28.50

COFFEE AND AMARETTI BISCUITS £3.00

Wednesday – Closed, Thursday – 16:00-20:00, Friday – 15:00-20:00
Saturday – 15:00-20:00, Sunday – Closed

STARTERS

Soup of the day with roll & butter (v)

Tian of roasted salmon, celeriac remoulade, pickled shallots

Duck liver parfait, caramelised onion chutney, toasted brioche

Glazed Capricorn goat's cheese,
chargrilled Provencal vegetables, red pepper coulis (v)

MAIN COURSE

Low n slow blade of beef, chestnut mushrooms, baby onions & pancetta,
creamed potato, roasted carrots

Baked fillet of cod, citrus & herb butter, braised peas, Parisienne potato

Chargrilled breast of chicken, penne 'Alfredo', roasted red peppers,
pesto garlic bread, shaved parmesan

Bubble & squeak cake, creamed garlic mushrooms, roasted shallots,
wilted spinach, poached free range egg (v)

DESSERTS

Selection of desserts with fresh cream & fruit coulis