

The Aviator Christmas Menu

To Begin

*Tomato and Champagne Soup
With parmesan crisps, croutons and warm baguette.
Smoked Salmon and Prawn Roulade With a watercress and pea
shoot salad.
Chicken liver and Brandy Pate With rustic bread drizzled with
olive oil and red onion chutney*

To Follow

*Golden roasted turkey.
28 days mature Roast Beef with a rich red wine gravy and
Yorkshire pudding.
Wild Mushrooms, Spinach and Stilton Pithivier Short crust
pastry parcel
Simply served with a Port cream sauce.*

***All the above served with seasonal vegetables
Roasted potatoes and all the trimmings***

To End

*Christmas Pudding with a traditional Brandy sauce.
Chocolate Tart with a Tia Maria cream.
Winter Spiced Poached Pears with plum jam and vanilla ice
cream.*

Set Menu

***3 Courses Adult £19.95 Monday to Saturday
3 Courses OAP £14.95 Monday to Saturday
3 Courses Kids 12.95 Monday to Saturday***

**All food is home made, if you suffer from any allergies please
inform us at time of booking.**

The Aviator Christmas Menu Pre Order Booking Form

Bookings can be made for the 1st December through to 23rd December 2020 excluding Sundays when we would do our normal Sunday menu.

Sittings are as follows 12.00 – 2pm, 2.00 – 4.00pm, 4 – 6.00pm and 6 – 8.00pm

With bookings of 5 or more we would need a 10% deposit on booking. Refunds can only be made on cancellations 72 hrs prior to arrival. Pre orders can be emailed to info@theaviatorglos.co.uk or phoned on 01452 714442

Name of booking..... Contact No.....

Email.....Date.....Time.....

No of guests.....Deposit taken £.....Taken By.....

To Begin

Quantity

Tomato Soup

Pate

Salmon

To Follow

Turkey

Topside of Beef

Spinach parcel

To End

Christmas Pudding

Chocolate Tart

Spiced Pears