

## *The Aviator Christmas Menu*

### **To Begin**

- Homemade chunky vegetable soup, served with a rustic cob.
- Breaded brie wedges, with dressed leaves and a sweet cranberry & orange dip.
- A traditional Atlantic Prawn Cocktail, in a Marie Rose sauce with a twist of lime and served with brown bread & butter

### **To Follow**

- Norfolk Bronze Turkey, served with Goose fat roasted potatoes, pigs in blankets, parsnips and Pork & Chestnut stuffing
- English topside of beef, slowly roasted, served with Goose fat roasted potatoes, pigs in blankets and sage & onion stuffing
- Sticky Marmalade Gammon Ham, served with Goose fat roasted potatoes and pigs in blankets.
- Vegetable Wellington, encased in flaky pastry with roast or dauphinoise potatoes.
- Nut roast, served with roast potatoes or dauphinoise potatoes.
- Baked cod fillet in a light Lemon and parsley butter or just plain butter, served with vine tomatoes slowly roasted with balsamic vinegar, and dauphinoise potatoes.

*All the above served with seasonal vegetables*

### **To End**

- Homemade Bramble apple and sticky caramel crumble, served with Devon custard.
- The traditional Christmas pudding and brandy cream.
- Black forest gateau with a boozy cherry kirsch compote, served with vanilla cream.
- A selection of seasonal cheese's with crackers.

*3 Courses Adult £16.95 Monday to Saturday*

*2 course £12.95*

*3 Courses OAP £11.95 Monday to Wednesday*

*2 course £8.95*

# ***The Aviator Christmas Menu Pre Order Booking Form***

Bookings can be made for the 1<sup>st</sup> December through to 23<sup>rd</sup> December 2017 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 cancelations 72 hrs prior to arrival. Pre orders can be emailed to [info@theaviatorglos.co.uk](mailto: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**

Vegetable Soup .....

Breaded Brie Wedges .....

Prawn Cocktail .....

**To Follow**

Norfolk Turkey .....

Topside of Beef .....

Gammon Ham .....

Vegetable Wellington .....

Nut Roast .....

Cod .....

**To End**

Crumble .....

Christmas Pudding .....

Black Forest Gateau .....

Selection of Cheese's .....