

# MENU

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## AMUSE BOUCHE

**Chilled Vichyssoise Soup** (VO, GF)

## STARTER

**Green Salad** | Fennel, cucumber, courgette, broad bean and sweet garlic dressing (VE, GF)

**Duck Liver Parfait** | Pickle, fine herb salad and brioche (GO)

**Hampshire Trout** | Tomatoes, ricotta and trout caviar (GF)

## MAIN

**Wild Garden Pithivier** | Layered seasonal vegetables, slaw and shiitake mushroom sauce (VE)

**Roasted Chicken** | Heirloom tomato, smoked burrata and tomato & chipotle dressing (GF)

**Fillet of Beef** | Served chilled with potato salad, rocket and horseradish cream (DO, GF)

## DESSERT

**Strawberry Trifle** | Chantilly cream and pistachios

**Dark Chocolate & Salted Caramel Mousse** | Honeycomb, mandarin and candied lemon (GF, VO)

**Duo of Sussex Cheeses** | Chutney, dried fruits, nuts and crackers (GO)

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## AFTERNOON TEA

**Scones** | Clotted cream & jam (GO)

**Selection of Cakes** (GO)

**Tea or Coffee**

*The*  
**AVIATOR  
CLUB**