



## Air Festival Hospitality Menu

**\*Thursday 31<sup>st</sup> August 12 noon – 10pm (£120pp) \***

### **Buffet (served 12.30pm – 2.30pm)**

Italian style roast beef with rosemary, fennel & garlic served with horseradish or salsa verde

Thai style chicken in a lime, lemongrass & peanut marinade

Boneless salmon fillets in sticky hoisin sauce and spring onions

Rolled red pepper, tofu & red onion omelette with alfalfa shoots V

Soft wheat noodles with soy, ginger & garlic V

Refreshing rice salad with celery, cucumber & French dressing V

Warm new potatoes with miso butter & parsley V

Tomato and mint salad with balsamic vinegar V

Mixed rocket & green leaf summer salad V

Mixed, freshly baked rolls and butter

### **Dessert**

Lemon meringue pie with fresh double cream

Summer fruits cheesecake with red fruits coulis

### **Cream Tea (served 4.30pm)**

Plain and fruit scones with Devon clotted cream and finest quality jam

### **Drinks**

Tea and coffee will be available throughout the day (all other drinks will be available from the bar)



## Air Festival Hospitality Thursday Evening Menu

Food (served 7.30pm – 9.00pm)

### Choice of either

Chicken tikka masala with coconut, coriander & ginger  
Fresh summer vegetable curry with fresh curry leaves

Served with:

Garlic tarka dahl

Yoghurt & mint raita

Mango chutney

Basmati pilau rice with curry leaf & lemon zest

Or

Chicken, mushroom & bacon in a white wine sauce served with lemon rice.

### Dessert

Chocolate gateaux with a dark berry coulis and cream

Lemon meringue pie with fresh double cream

Summer fruits cheesecake with red fruits coulis