



AIRBOURNE CORPORATE LUNCHEON

Starters

Smoked Salmon and Spinach Roulade with a
Lemon and Chive Vinegarette Dressing

Trio of Melon Pearls with Red Currants and
Cointreau Syrup

Sauted Wild Mushrooms with Garlic and Cream
served with a Cherry Tomato
and Oregano Foccacia

Mains

Dijon and Rosemary covered Rack of Lamb with
Crushed Sweet Potato, Vine Tomatoes and a
Red Wine Sauce

Beer Battered Local Cod Fillet with Chunky
Chips, Mushy Peas and Ciabatta Bread

Vegetarian Tomato, Basil and Olive Linguine
with Parmesan Shavings

Desserts

Warm Belgian Waffle with Clotted Cream Ice
Cream served with
White and Milk Chocolate Sauce

Fresh Summer Fruit Salad with Double Cream

Baked New York Cheesecake
with a Mixed Berry Compote

To Finish

Filter Coffee or Tea with Chocolate Mint

Want to meet everyone before hand?
Come to the 1901 Jazz Bar for a refreshing glass
of Pimm's!

£49.50 per person for a party under 10 people

£45.00 per person for a party over 10 people

Includes Prosecco Reception, Half a Bottle of House
Wine per person, Three Course
Luncheon, Programme of the Airshow and
Table Menus with Place Cards

Cash Bar will be available for other
drink purchases

Drinks Reception will start from Midday and Luncheon
will be served from 1.00pm

Please note that at the time of publication, the timings
were correct—we reserve the right to change these at
any time.

**Tickets are available via;
Email; sales@eastbournepier.com
Telephone; 01323 748710**

**Pre booking is essential and full pre
payment is required at time of booking, all
tickets are non amendable
and non refundable**