



# 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](mailto: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**