

EASTBOURNE AIR SHOW 2026

Aviator Menu – NGCI menu

Warm roll with flavoured butters Allergens: m, g, s | Kcal: 140 | NGCI | VG

Starter

Feta-style Sheese and watermelon salad with maple ginger dressing Allergens: n/a | Kcal: 249 | VG | NGCI (contains Oats)

Mains

Grilled harissa marinated chicken supreme Allergens: n/a | Kcal: 415 | NGCI

Flaked salmon on a bed of roasted peppers & red onions. Topped with asparagus and a lemon dill dressing Allergens: f | Kcal: 386 | NGCI

Mexican inspired filled sweet potato with smoky beans, sweetcorn and citrus avocado crema Allergens: n/a | Kcal: 404 | VG | NGCI

Sides

Greek-style new potato salad Allergens: n/a | Kcal: 192/100g | VG | NGCI (contains Oats)

Caesar salad Allergens: e, m | Kcal: 257/100g | V | NGCI

Dessert

Decadent chocolate and Seville orange truffle torte, passionfruit coulis Allergens: e, m, s, sy | Kcal: 446 | NGCI (contains Oats)

Afternoon Treat

Victoria sponge cake, filled with cream and raspberry jam Allergens: e, m | Kcal: 442 | NGCI

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. To request a copy of our alternative dietary menu and inform us of any dietary requirements please email us at events.eastbourne@trafalgar.global

(c) = Contains celery | (cr) = Contains crustacean | (e) = Contains egg | (m) = Contains milk | (mus) = Contains mustard | (f) = Contains fish | (g) = Contains gluten | (n) = Contains nuts | (s) = Contains sulphites | (sy) = Contains soy | (l) = Contains lupins | (mos) = Contains mollusc | (p) = Contains peanuts | (ses) = Contains sesame seed

VG = Vegan | V = Vegetarian | NGCI = Non Gluten Containing Ingredient Recipe | VG* = Vegan alternative available | NGCI* = Non Gluten Containing Ingredient Recipe alternative available