

EASTBOURNE AIR SHOW 2026

Aviator Menu – VEGAN menu

Warm bread basket with flavoured butters Allergens: g, s | Kcal: 328 | NGCI* | VG

Starter

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

Mains

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

Sides

Spiced couscous with mint and pomegranate seeds Allergens: g | Kcal:293/100g | VG

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

Mediterranean-style orzo, with sundried tomato & basil pesto Allergens: g | Kcal:328/100g | VG

Dessert

Chocolate truffle torte, passionfruit coulis Allergens: g, sy | Kcal:502 | VG

Afternoon Cream Tea

Fruit scone, plant cream and Tiptree strawberry jam Allergens: g | Kcal: 444 | VG

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