

# THE AERODROME CAFÉ

*Christmas*

## MENU

Festive menu available from 24th November to 19th December

**CALL TO BOOK IN ADVANCE 020 3154 4383**

### STARTERS

- Heritage baby vegetable salad with goats cheese and tarragon dressing
- Beetroot gravlax salmon, with a caramelised onion and pickled cucumber
- Pressed mosaic of chicken and cabbage with a lentil dressing

### MAIN COURSES

- Traditional roast turkey with all the trimmings
- Fillet of sea bass with cod Brandade, baby artichoke, baby leeks and a civet sauce
- Chestnut and brussels sprout risotto

### DESSERTS

- Traditional Christmas pudding with a brandy butter sauce
- Chocolate brownie with a dark chocolate sauce and a white chocolate ice cream
- Saffron and cardamom creme brûlée

**Two Courses £20 / Three Courses £30**

Minimum booking 2 persons. Groups of 10+ please call to discuss.

Elstree Aerodrome, Hogg Lane, Elstree, WD6 3AR  
[londonelstree.com/cafe](http://londonelstree.com/cafe) | [sainlo@sainloevents.co.uk](mailto:sainlo@sainloevents.co.uk) | 020 3154 4383

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