

FEATURED 
Restaurant

3 GREENS

ELSTREE AERODROME ■ HOGG LANE ■ ELSTREE ■ WD6 3AR ■ 020 8953 6013

It's not often I spend my lunchtime watching light aircraft taking off or landing. But then, to be honest, not many establishments can boast such a rare outlook as 3 Greens, a new café nestled next to the runway at Elstree Aerodrome.

Caroline Whitney, whose past track record is more than impressive (with work for, amongst others, Prue Leith on the Orient Express plus a stint at Claridges on her cv) has now joined forces with her son, Max, to turn the aerodrome's previous 'greasy spoon' into a sophisticated café.

Judging from my recent visit, the majority of the current clientele are ground crew, engineers and owners of the aircraft. Due to its location, it's not going to get that much passing trade (unless it's by air!), so it was pleasing to find more than a handful of tables occupied.

Pristine and fresh, are the two key

words to attach to many aspects of 3 Greens. The interior, the cutlery, the plates, the glasses – everything had that 'just out of the box' feel.

The menu is, disappointingly, rather limited – three starters and only four casual main courses, plus a couple of daily specials chalked up on the board. Filled bagettes, sandwiches and cakes make up the remainder on offer – although I gather their Sunday roasts are a force to be reckoned with.

We started with Vegetable Soup (served in a nifty shaped bowl) and Deep-fried Brie served with a generous portion of Cranberry Sauce; the other option was crispy mushrooms. The soup was well flavoured; the Deep-fried Brie perfectly pleasant – and we washed them down with a couple of very agreeable glasses of wine, from the modest selection.

From the main courses we chose Beef Chilli served with long grain rice and Smoked Salmon Fusilli. Both were

simple and tasty and arrived at the table piping hot. I did find the absence of a vegetarian option among the main courses rather surprising.

Glimpses of another world – the activity in the aircraft hanger, actually – added that little extra something to the ambience as the pass door was in frequent use. The snippets of 'flying' conversation overheard throughout our visit took us briefly into another world. Chocks away!

Deserts at 3 Greens consist of a selection of home made cakes (lemon drizzle, chocolate, etc) and ice creams served with various sauces. I must admit that I craved something like home made apple crumble, but it's unfortunately only served on a Sunday. So we settled on a flapjack and a scone served with jam and cream as another engine fired up, the sun shone down the runway and our attention turned once again to those magnificent men in their flying machines...

Alan Cox



P R I C E

	STARTERS: £2.50 TO £3.50
	MAIN COURSES: £6.295 TO £7.75
	DESSERTS: FROM £1.90
	HOUSE WINE: £13.95