



# The Pavilion Christmas Menu 2017

Wednesday evening £45, Friday and Saturday evenings £47

## Starters

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### **Cream Of Wild Mushroom And Watercress Soup (V)**

A blend of wild mushrooms and watercress finished with cream and white truffle oil.

### **Smoked Salmon And Prawns**

A salad of Scotch smoked salmon, Mediterranean prawns, rocket and cherry tomatoes, finished with a light lemon dressing.

### **Duck And Port Pâté**

Duck and pork livers blended with port, cooked slowly and served with fruit chutney and sliced crisp croutons.

### **Grilled Goat's Cheese (V)**

Goat's cheese grilled and served with caramelised red onions, and balsamic infused beetroot drizzled with honey.

Some of our dishes may contain nuts/shellfish. Allergen information available on request.  
All menu items subject to availability.

All orders are freshly prepared and cooked in rotation. Delays may be expected at busy periods.  
We thank you for your understanding.

## Main Courses

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### **Roast Turkey**

Traditional turkey served with roasted chateaux potatoes, roasted parsnips, Brussel sprouts fried in bacon, orange flavoured carrots, cranberry and apricot stuffing, pig in blanket and finished with a rich gravy.

### **Rack of Lamb**

Prime English lamb served with slow cooked lamb shoulder crushed potatoes, a purée of carrot and swede, and finished with a red wine sauce.

### **Baked Cod**

Prime cod oven roasted, served with a pea purée, braised fennel and buttered new potatoes, finished with a shallot and bacon cream sauce.

### **Papardelle Pasta With Broccoli (V)**

Tender stem broccoli, petit pois and Papardelle pasta lightly tossed in a creamy basil sauce topped with crumbled Dolcelatte.

## Desserts

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### **Christmas Pudding**

Rich, moist Christmas pudding served with a choice of brandy sauce, brandy butter or cream.

### **Toffee Bananas**

Bananas coated with sticky toffee sauce, and served in a brandy snap basket, finished with a English butter toffee ice cream and chocolate sauce.

### **Mulled Wine And Fig Cheesecake**

Cream cheese flavoured with cinnamon, nutmeg, orange and a puree of fig, set on a ginger bread biscuit base and topped with a mulled wine jelly.

### **Cheese And Biscuits**

Cheddar, Stilton and Brie served with fruit chutney, celery and grapes.

## To Finish

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Tea And A Selection Of Coffees

Mini Mince Pies

