

Pavilion Menu - January/February 2017

To include Starter, Main Course and Dessert - £35.00 per person

Available Saturday evening only

Starters

Cream of Cauliflower and Parsley Soup

Fresh cauliflower and parsley blended with double cream, finished with garlic croutons.

Crayfish & Prawn Timbale

Crayfish tails, prawns and mayonnaise set in a timbale, served with a tomato, cucumber and dill garnish and homemade soda bread.

Slow cooked Duck Salad

Slow cooked duck legs shredded, set on a salad of rocket, spring onion and cucumber, drizzled with a honey and sesame oil dressing.

Tempura battered Vegetables

Selection of lightly battered vegetables deep fried and served with a sweet chilli noodle salad.

Main Courses

Pork Fillet wrapped in Pastry

Tender pork fillet layered with streaky bacon, cabbage and English mustard, all wrapped in puff pastry served with ham hock, mashed potato and creamy leek sauce.

Medallions of Beef with Pepper Sauce

Thinly sliced medallions of beef lightly grilled, served with chunky triple cooked chips, roasted cherry tomatoes, a flat mushroom and a pink peppercorn sauce.

Chef's Dish of the Day

(See waiting staff for details)

Stuffed Roast Peppers

Peppers stuffed with roasted vegetable couscous topped with crumbled goat's cheese, served on a bed of pesto spaghetti.

All Main Courses are served with a selection of Vegetables.

Desserts

Profiterole Chocolate Mousse

Milk chocolate mousse set with profiteroles topped with chocolate flavoured jellied pearls.

Brioche & Butter Pudding

Sliced brioche flavoured with cinnamon cooked in an egg custard and sultanas, served hot with custard or vanilla pod ice cream.

Sugared Bananas

Slices of banana tossed in brown sugar and butter served in a tulle basket, topped with banoffee ice cream and chocolate sauce.

Cheese And Biscuits

Cheddar, Stilton and Brie, served with celery, grapes, fruit chutney and a selection of biscuits.

To Finish

Tea and a Selection of Coffees

(See waiting staff for details)

Mint Crisps

Some of our dishes may contain nuts/shellfish. 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.