

Pavilion Menu

June, July and August 2017

To include Starter, Main Course and Dessert - £35.00 per person. Available Saturday evening only

Starters

Creamy Chicken and Porcini Mushroom Soup

A creamy shredded chicken, porcini mushroom and chive soup.

Ham Hock and Quail's Egg Salad

A salad of ham hock, quails eggs and tomatoes on a bed of rocket, served with a wholegrain mustard dressing.

Smoked Salmon Vinaigrette

Thin slices of Scottish smoked salmon, tossed with a vinaigrette of caper and chervil, served with peppery rocket.

Deep fried Aubergine (v)

Batons of aubergine tossed in breadcrumbs, served with a tomato and basil chilli chutney.

Main Courses

Spiced Lamb Shank

Mildly spiced lamb shank slowly cooked with a selection of North African spices, tomatoes and red wine, served with sweet potato mash and a tomato and chickpea sauce.

Stuffed Pork Loin

Loin of pork stuffed with sweet apples, caramelized onion, chorizo and parsley, roasted and served in a cider sauce with braised potatoes, roasted tomatoes and a hot apple purée.

Chef's Catch of The Day

Please ask your Waiting Staff for today's dish.

Roasted Pepper and Halloumi Salad (v)

Sweet roasted red peppers, sliced grilled halloumi, sundried tomatoes and sliced crispy rosemary potatoes served on peppery rocket finished with a citrus dressing.

All main courses are served with a selection of vegetables.

Desserts

Vodka Strawberry Meringue

A meringue nest filled with vodka strawberry purée and luxury strawberry ice cream, topped with vodka flamed fresh strawberries.

Blackberry Crème Brûlée

A classic dessert cooked with blackberries topped with caramelised sugar.

Hot Chocolate Brownie

Chocolate brownie served hot with mint choc chip ice cream, garnished with chocolate coated popcorn.

Cheese and Biscuits

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

To Finish

Tea, Coffee or Cappuccino

Chocolate Mints

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.