

**Pavilion**  
**January / February**  
**2012**

**Starters**

**Potato and leek soup**

A smooth soup finished with chives and cream,  
served with sliced ciabatta bread

**Seafood linguini**

Mussels, squid, prawns and octopus tossed with pasta and a prawn sauce

**Smoked chicken salad**

Shredded smoked chicken served with fine mixed salad  
finished with a garlic dressing

**Parma ham and mozzarella**

Cured Italian ham, creamy mozzarella served with rocket and vinaigrette

**Mains**

**Pork and Panchetta wrapped in pastry**

Pork tenderloin brushed with English mustard, wrapped in Panchetta and Savoy  
cabbage then rolled in puff pastry  
served with parmentier potatoes and a leek sauce

**Asian spiced chicken with cardamom rice**

Chicken breast marinated in a blend of mild spices and yogurt served with sweet  
spiced sauce, cardamom rice, coriander salad and garlic Nann bread

**Chefs fish of the day**

(See waiter for details)

**Stuffed mushrooms with pesto risotto**

Portobello mushrooms stuffed with a medley of vegetables wrapped with  
ribbons of courgette and served with pesto risotto

**Desserts**

**Mixed spice pudding**

Traditional spiced steamed pudding and served with crème anglaise

**Panna cotta**

A smooth set cream dessert served with chocolate sauce and orange segments

**Bananas wrapped in pancakes**

Hot toffee bananas wrapped in pancakes and served with rum and raisin ice  
cream

**Cheese and biscuits**

Cheddar, brie and stilton served with, celery, grapes and fruit chutney

**To finish**

Tea & selection of coffees

(See waiter for details)

Mint crisps