

Pavilion Menu

September, October and November 2017

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

Available Saturday evening only.

Starters

Sweet potato & coconut soup (v)

A thick and creamy soup finished with coriander and pine nut puree.

Beetroot and avocado salad (v)

Sliced and diced beetroot mixed with sliced avocado set on a bed of rocket, finished with a balsamic vinaigrette.

Wild boar and venison salami

Thinly sliced ciabatta lightly toasted, topped with pesto, salami, cherry tomato and rocket.

Tempura battered prawns

King prawns fried in a light crisp batter served with a cold sweet chilli noodle salad.

Main Courses

Braised beef

English beef cooked with mushrooms & onions in a rich red wine gravy served with creamy horseradish mashed potatoes, buttered savoy cabbage and red wine gravy.

Roast double duck leg

Two slow cooked duck legs served with triple cooked chunky chips, tenderstem broccoli and finished with real ale gravy.

Chefs fish of the day

(See waiter for details)

Potato gnocchi with butternut squash

Gnocchi and butternut squash tossed in sage butter, finished with creamy dolcelatte cheese and olive oil.

All main courses are served with a selection of vegetables.

Desserts

Toffee banana

Bananas coated in toffee layered between filo pastry, finished with double chocolate chip ice cream and toffee sauce.

White chocolate and raspberry mousse

A brandy snap basket filled with raspberries and white chocolate mousse, garnished with pearls of jellied raspberries.

Shortbread lemon cheesecake

Buttery biscuit base topped with lemon cream cheese and lemon segment jelly.

Cheese and Biscuits

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

To Finish

Tea and a selection of Coffees

(See waiter 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.