

# The Pavilion

## Friday & Saturday evening 3 Course Menu

£27 per person including racecard.

### Starters



#### **Soup of the Day (V)**

(See waiting staff for details)

#### **Crayfish & Prawn Timbale**

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

#### **Chicken Liver Pâtè**

A smooth pâtè served with red onion jam and crisp ciabatta.

#### **Red Onion and Goat's Cheese Tart (V)**

Sweet onions cooked with balsamic vinegar in a pastry case, topped with goat's cheese and served with rocket dressed with olive oil.

### Main Courses



#### **Lamb Curry**

Diced lamb slow cooked with a blend of spices and chopped tomatoes, served with garlic rice, tomato, red onion and coriander salad and a poppadum.

#### **Braised beef**

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

#### **Salmon in a bag**

Salmon steamed in baking paper with shoe string vegetable, wine and butter served with parsley butter and new potatoes.

#### **Wild mushroom bourguignon**

Selection of mushrooms cooked with shallots red wine and carrots served with creamy horseradish mash.

#### **8oz Sirloin Steak**

Prime English steak cooked to your liking, served with chips, peas or side salad.

**(£3.00 supplement)**

### Desserts



#### **Chocolate Chip Pudding**

Chocolate chip sponge pudding with a rich chocolate flavour sauce topping, served with custard or vanilla ice cream.

#### **Strawberry and clotted Cream Cheesecake**

English clotted cream topped with strawberry halves and drizzled with luxurious Belgian white chocolate.

#### **Fresh Fruit Platter**

A selection of fresh fruit served with a fruit coulis.

#### **Cheese and Biscuits**

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

### To Finish



#### **Tea, Coffee or Cappuccino**

**Additional Tea or Coffee will be chargeable.**