

**Pavilion Menu**  
**September, October, November 2010**  
**£35.00 per person to include starter, main course and dessert**

**Starters**

**Lemon Chicken and Noodle Soup**

Chicken marinated in fresh lemon juice and cooked with coriander, ginger and chilli,  
served with egg noodles.

**Tomato and Feta Salad**

Pan fried cherry tomatoes tossed in olive oil and glazed with balsamic vinegar,  
served with rocket and crumbled feta cheese.

**Smoked Trout Pâté**

Smoked trout fillets mixed with double cream, butter and dill, served with crusty  
bread and horseradish sauce.

**Ham Hock Salad**

Strips of fresh ham served with a watercress salad and a light mayonnaise dressing.

**Mains**

**Rosemary and Mint Rolled Lamb**

Roasted cannon of lamb rolled in fresh rosemary and mint, served with buttery  
champ potato and a redcurrant sauce.

**Braised Partridge**

Plump partridge slowly cooked in red wine, bacon and button mushrooms, served  
with creamy parsley mashed potato.

**Chef's Fish of the Day**

Please ask waiting staff for today's choice.

**Roast Butternut Squash Fondue**

Half a butternut squash stuffed with vegetables and hot creamy cheese sauce,  
served with either champ or parsley mashed potato.

**Desserts**

**Apple and Blackberry Tart**

All butter pastry case filled with sweet blackberry and spiced apples, served with  
fresh clotted cream.

**Tiramisu**

Classic Italian dessert of sponge fingers soaked in espresso coffee, topped with  
mascarpone and masala wine and finished with crushed amoretto biscuits.

**Mango and Passion Fruit Cheesecake**

Classic cheesecake topped with a mango and passion fruit glaze, served with freshly  
whipped cream

**Cheese and Biscuits**

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

**To finish**

Tea & a selection of coffees

Please note not all of our menu items may contain nuts, seeds or other food allergens. All  
menu items are subject to availability and change.