

MOTHER'S DAY MENU

2 courses £30.95

3 courses £34.95

STARTERS

ROASTED PLUM TOMATO AND BELL PEPPER SOUP (GF)

With sour cream and crusty bread

PRAWN SNOWBALL

With chilli and lime dip

STUFFED CREMINI MUSHROOM

(V, GF UPON REQUEST)

With cheese, onions, panko breadcrumbs and garlic aioli

PORK GYOZA

With sweet soya sauce

CRAB, SPICED MANGO AND AVOCADO SALAD (GF)

With sriracha mayonnaise

KOREAN STYLE PORK RIBS (GF)

MAINS

CHOICE OF ROAST BEEF, HALF CHICKEN OR PORK BELLY

(GF UPON REQUEST)

All roasts are served with roast potatoes, braised red cabbage, broccoli, root vegetables and red wine jus

100Z RIBEYE STEAK (GF)

With sauce Diane, stuffed tomato with peas and silver skin onions gratinati and garlic sautéed paprika potatoes

GRILLED SALMON SUPREME (GF)

With honey and lime marinade served on sautéed potatoes and garlic sautéed green beans

THAI STYLE SWEET POTATO CURRY (V, VE, GF)

Served with fine beans, baby sweetcorn, tender stem broccoli, cashew nuts and coconut rice

DESSERTS

PINA COLADA (V, VE, GF)

With maraschino cherries

CHOCOLATE AND CARAMEL BROWNIE (V)

With vanilla ice-cream

STICKY TOFFEE PUDDING (V)

With coffee ice cream, toffee sauce and sesame tuille

GOAT'S MILK AND STRAWBERRY PANNA COTTA (V, GF)

With crème Chantilly and fresh fruits

BRITISH CHEESE BOARD (V)

4 cheese selection, fruit chutney, celery, grapes and biscuits

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For groups of 8 or more guests we require a non-refundable deposit of £10pp and a discretionary service charge of 12.5% will be added to your bill.

If you have any dietary requirements or food allergies please inform your server prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.