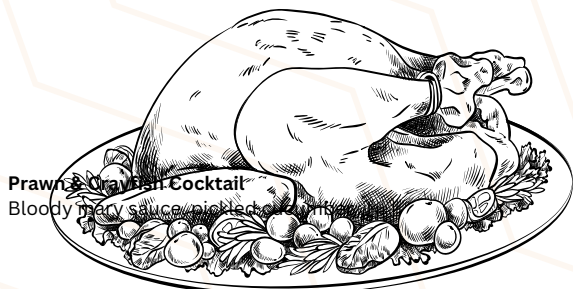


SUNDAY

Roast

1 Course **£15.00**
2 Course **£20.00**
3 course **£25.00**



**THE
PAVILION**

Whilst you wait

Homemade Bread - Marinated olives, olive oil, balsamic vinegar | V

£8.50

Anti Pasti - Local cured meats, sourdough, olives, house pickles

£14.50

Starters

Sweet Chilli Pork Belly Bites

Pickled ginger, hoisin aioli

Festive Scotch Egg

Sprout, bacon slaw and cranberry jam

Bubble & Squeak Croquettes

Bovril mayo

Duck Pate

Touched orange, brioche, spiced chutney

Sweet Stuff

Baileys Cheesecake

Mini snowball, white chocolate ice cream

Espresso Martini Delice

Coffee ice cream

Traditional Christmas Pudding

Brandy sauce

Roast Dinner

Choose your main bit



Welsh Rump Cap of Beef



Stuffed Turkey Breast



Lamb Shoulder



Wild Mushroom & Chestnut Nut Roast | VE

Served With

Roast potatoes, stuffing, glazed carrot, Yorkshire pudding, gravy sharing bowls of cauliflower cheese and seasonal vegetables

More Sides?

£4.00 Each

Add Extra: Yorkshire puddings, roasties, stuffing & honey glazed carrots