



MOTHERS DAY

M E N U

2 COURSE 25 | 3 COURSE 30

Starters

Smoked salmon pate, treacle bread, pickled fennel, bitter lemon crème fraiche
Chicken liver mousse, Hazelnut Granola. Smoked Bacon Waffle, Caramlised Onion Relish
Spring pea and watercress veloute, whipped feta topped crostini, micro greens
Cheddar and caramelised onion croquettes, sweet chilli jam, crispy shallots

Mains

Roast Rump Cap of Beef

Chicken Supreme

Lamb Shoulder

Pumpkin & Feta Wellington

*All served with lamb fat roast potatoes, maple glazed carrot, Welsh rarebit
cauliflower cheese, braised red cabbage, Yorkshire pudding, stuffing, Red
wine gravy and sharing bowls of green vegetables*

Dessert

Lemon curd Pavlova, white chocolate chantilly cream, passion fruit

Toffee apple crumble, vanilla anglaise

Baileys and milk chocolate cheesecake, clotted cream ice cream

Cheese for one, traditional garnish, artisan wafers

**THE
PAVILION**

PICKLED PUMPKIN
Catering