



♥ Valentine's Dinner
Saturday 13th February 2010 ♥

Starters

Homemade Leek & Potato Soup

Served with Cheddar Croutons
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**Warm Chicken & Bacon Salad**

Pan-fried Chicken & Bacon on a bed of Mixed Leaves finished with a Honey & Mustard Sauce  
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Parisian Mushrooms En Crôte

Crispy Garlic Crôte topped with Button Mushrooms in a rich Cream & Brandy Sauce
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**Butterfly Tiger Prawns**

Breaded Tiger King Prawns on a bed of Mixed Leaves finished with Lemon Butter

**Main Courses**

**10oz Rump Medley**

Prime 10oz Rump Steak, cooked to your liking finished with pan-fried Button Mushrooms, Baby Onions and Cherry Tomatoes served with a Cream & Brandy Sauce  
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Sweet Chilli Salmon

Baked Fillet of Scottish Salmon on a bed of Oriental Stir-fry Vegetables glazed with Sweet Chilli Sauce
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**Chicken Leekin'**

Poached Fillet of Chicken filled with Cheddar Cheese, Leeks and Bacon finished with a light Cheese Sauce  
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Cherry Tomato & Red Onion Tart *or* Red Thai Vegetable Curry with Rice Bale (V)

Signature Fries, Dutchess Potatoes, Julienne of Carrots & Petit Pois

Desserts

Sweet Seduction

Fresh Strawberries & Port in light Jelly topped with Milk Chocolate Custard & Thick Double Cream
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**Buns of Desire**

Homemade Choux Buns filled with Chantilly Cream finished with a warm White Chocolate Sauce  
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Homemade Bread & Butter Pudding

Served with Vanilla Custard
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**Coffee/Tea and Mints**

**All Items Subject to Availability**

♥ £18.00 per person - includes a Bottle of Wine for Two ♥



🌸 Mother's Day - Sunday 14<sup>th</sup> March 2010 🌸

**Starters**

**Homemade Minestrone Soup**

Finished with Cheddar Croutons

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**Peppercorn Mushroom Boats**

Succulent Slices of Breaded Mushrooms finished with a Creamy Peppercorn Sauce

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**Pavilion Prawn Cocktail**

Classic starter served with Brown Bread & Butter

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**Melon, Berries & Port**

Pearls of Honey Melon, Blackcurrants & Grapes laced with Port

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**Warm Chicken & Bacon Salad**

Pan-fried Chicken & Bacon on a bed of Mixed Leaves finished with a Honey & Mustard Sauce

**Main Course**

**Traditional Roast Beef**

Accompanied by Homemade Yorkshire Pudding

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**Roast Leg of Welsh Lamb**

Served with Mint Sauce

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**Salmon Wellington**

Poached Fillet of Scottish Salmon, Broccoli and Creamy Cheese Sauce encased in a light Puff Pastry Case

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**Chicken Leekin'**

Poached Fillet of Chicken filled with Cheddar Cheese, Leeks and Bacon finished with a light Cheese Sauce

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Cherry Tomato & Red Onion Tart *or* Red Thai Vegetable Curry with Rice Bale (V)

All Served with Whole Green Beans, Honey Roast Parsnips, Baton Carrots,
Broccoli Mornay & Baby Roast Potatoes

Desserts

A Selection from the Luxury Sweet Trolley

Served with Double Cream

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Hot Homemade Bread & Butter Pudding

Served with Custard

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Tea/Coffee & Mints

All Items Subject to Availability.

🌸 £16.95 per adult/£8.50 per child (11 and under) 🌸



🌸 Easter Sunday - Sunday 4th April 2010 🌸

Easter Egg for All Diners

Starters

Homemade Minestrone Soup

Served with Cheddar Croutons

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Pavilion Prawn Cocktail

The Traditional Favourite served with Brown Bread & Butter

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Melon Berries & Port

Chilled Honey Melon, Strawberries & Black Grapes finished with a Port & Raspberry Coulis

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Peppercorn Mushroom Boats

Succulent Slices of Breaded Mushrooms finished with a Creamy Peppercorn Sauce

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Warm Chicken & Bacon Salad

Pan Fried Chicken & Bacon on a bed of Mixed Leaves finished with Honey & Mustard Sauce

Main Course

Roast Topside of Beef

Served with Yorkshire Pudding

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Roast Leg of Welsh Lamb

Served with Mint Sauce

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Roast Norfolk Turkey

Served with Chipolata & Seasoning

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New England Salmon

A Poached Fillet of Salmon on a bed of Buttered Leeks & Spring Onions
finished in a rich Cheese Sauce

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Cherry Tomato & Red Onion Tart *or* Red Thai Vegetable Curry with Rice Bale (V)

**All Served with Green Beans, Baton Carrots, Cauliflower Cheese,
Roast & New Potatoes**

Desserts

A Selection from The Luxury Sweet Trolley

Served with Double Cream

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Tea/Coffee & Mints

All Items Subject to Availability

🌸 £13.95 per adult/£7.00 per child (under 11) 🌸



Father's Day - Sunday 20th June 2010

Gift for All Fathers

Starters

Homemade Leek & Potato Soup

Served with Roll & Butter

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Duck & Orange Paté

Fine Duck Paté nestled on Mixed Leaves served with Hot Buttered Toast

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Pavilion Melon 'N' Prawns

Pearls of Honey Melon topped with Prawns Marie Rose on a bed of Mixed Leaves

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Parisian Mushrooms En Crôte

Crispy Garlic Crôte topped with Button Mushrooms in a rich Cream & Brandy Sauce

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Crispy Chicken Fillets

Breaded Breast Fillets served with a Barbecue Dip

Main Course

Roast Topside of Beef

Served with Yorkshire Pudding

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Roast Leg of Welsh Lamb

Served with Mint Sauce

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New England Salmon

A Poached Fillet of Salmon on a Bed of Buttered Leeks & Spring Onions
finished in a Rich Cheese Sauce

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Roast Loin of Pork

Served with Seasoning and Cider Apple Sauce

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Cherry Tomato & Red Onion Tart *or* Red Thai Vegetable Curry with Rice Bale (V)

Cauliflower Mornay, Baton Carrots, Summer Cabbage

Roast & New Potatoes

Desserts

A Selection from The Luxury Sweet Trolley

Served with Double Cream

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Coffee/Tea & Mints

All Items Subject to Availability

£13.95 per adult/£7.00 per child (under 11)