

Mothers Day 14th March 2010



The Pavilion Menu

Starters

Scottish Smoked Salmon & Norwegian Prawn Salad

Coated with a Cognac Marie Rose Sauce. Accompanied with mixed leaves, lemon crown, crusty brown bread & salted butter.

Melon Parisienne

Rounded balls of seasonal melon, slices of kiwi & pineapple, lightly drizzled with contreau & fresh orange juice.

Homemade Leek & Potato Soup

Sprinkled with lightly fried croutons.

Garlic Button Mushrooms & Julienne of Crispy Bacon

Sautéed in a white wine, cream & garlic sauce, topped with a puff pastry lid.

The Carvery

Roast Beef, Turkey & Gammon

Served with all the trimmings & pan gravy. A fine selection of seasonal vegetables, roast potatoes, minted new & delicious creamy mashed potatoes.

Desserts

Strawberry & Champagne Trifle

Sliced Strawberries, strawberry puree and champagne topped with vanilla custard and cream.

Profiteroles with Chocolate & Toffee Sauce

Choux pastry, filled with fresh dairy cream, layered with sweet chocolate & toffee sauce, dusted with fine icing sugar.

Caramel Apple Pie

Sliced apples layered and laced with the smoothest, richest custard and topped with caramel.





Coffee & Chocolates Table

£15.95 Per Person

£8.95 Children under 12

Please book at Reception or telephone 01543 502424

The Pavilion Event Suite & Restaurant
Open Noon-8pm Mothering Sunday