



♥ Valentine's Dinner
Tuesday 14th February 2012 ♥

Starters

Homemade Leek & Potato Soup

Served with Crusty Roll & Butter

~~~

**Warm Chicken & Bacon Salad**

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

~~~

Prawn Twisters

Marinated Prawn in a crispy Filo Pastry finished with a sweet Chilli Dip

~~~

**Mozzarella Mushrooms**

Two pan fried Portabella Mushrooms finished with Red Onion, Tomato and grilled Mozzarella

**Main Courses**

**8oz Sirloin Medley**

Prime 8oz Sirloin Steak, cooked to your liking finished with pan-fried Button Mushrooms, Baby Onions and Cherry Tomatoes served with a Cream & Brandy Sauce

~~~

Salmon Wellington

Poached Fillet of Salmon, Broccoli & Cheese encased in Puff Pastry

~~~

**Chicken 'N' Bacon Stack**

Pan fried Chicken Breast stacked with grilled Gammon and Devonshire Cheddar drizzled with Barbecue Sauce

~~~

Homemade Vegetable Lasagne *or* Cherry Tomato & Red Onion Tart (V)

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

Desserts

Chocolate Brownie & Brandy Trifle

Fresh Strawberries, Chocolate Brownies topped with a Chocolatey Brandy Custard & Cream

~~~

**Raspberry & White Chocolate Swirl Cheesecake**

Served with Thick Double Cream

~~~

Homemade Treacle Sponge

Served with Vanilla Custard

~~~

**Coffee/Tea and Mints**

All Items Subject to Availability

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

🌸 Mother's Day - Sunday 18<sup>th</sup> March 2012 🌸



**Gift for All Mothers**

**Starters**

**Homemade Farmhouse Vegetable Soup**

Served with Crusty Roll & Butter

~

**Parisian Mushrooms En Crôte**

Button Mushrooms in a rich Cream and Brandy Sauce on a Garlic Bread Crôte

~

**Pavilion Prawn Cocktail**

Classic starter served with Brown Bread & Butter

~

**West Country Paté Platter**

Rich Pork Paté finished with a Scrumpy Apple Glaze served with hot Buttered Toast

~

**Chicken Tikka Medley**

Pan-fried Chicken Tikka, Onions and Spices served with Chopped Salad and a Mango Chutney Dip

**Main Course**

**Traditional Roast Beef**

Accompanied by Homemade Yorkshire Pudding

~

**Roast Leg of Welsh Lamb**

Served with Mint Sauce

~

**Salmon Wellington**

Poached Fillet of Salmon, Broccoli & Cheese encased in Puff Pastry

~

**Chicken Forestiere**

Poached Fillet of Chicken in a rich Red Wine, Mushroom & Onion Sauce

~

**Peppercorn Mushroom Boats *or* Cherry Tomato & Red Onion Tart (V)**

All Served with Whole Green Beans, Baton Carrots, Buttered Cabbage,  
Cauliflower Mornay & Baby Roast Potatoes

**Desserts**

**A Selection from the Luxury Sweet Trolley**

Served with Double Cream

~

**Homemade Treacle Sponge**

Served with Custard

~~~

Coffee/Tea & Mints

All Items Subject to Availability.

🌸 £18.95 per adult/£9.50 per child (10 and under) 🌸

🌸 Easter Sunday - Sunday 8th April 2012 🌸



Easter Egg for All Diners

Starters

Homemade Leek & Potato Soup

Served with Crusty Roll & Butter

~

Pavilion Prawn Cocktail

The Traditional Favourite served with Brown Bread & Butter

~

Warm Chicken & Bacon Salad

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

~

Peppercorn Mushroom Boats

Succulent Slices of Breaded Mushrooms finished with a Creamy Peppercorn Sauce

~

Haddock Smokies

Chunks of Smoked Haddock bound in a rich Cream Sauce finished with Cheesy Grilled Potato

Main Course

Roast Topside of Beef

Served with Yorkshire Pudding

~

Roast Leg of Welsh Lamb

Served with Mint Sauce

~

Roast Norfolk Turkey

Served with Chipolata & Seasoning

~

Salmon Wellington

Poached Fillet of Salmon, Broccoli & Cheese encased in Puff Pastry

~

Vegetarian Options Available on Request

**All Served with Whole Green Beans, Baton Carrots, Cauliflower Mornay
and Baby Roast Potatoes**

Desserts

A Selection from The Luxury Sweet Trolley

Served with Double Cream

or

Homemade Apple & Blackberry Crumble

Served with Custard

~

Coffee/Tea & Mints

All Items Subject to Availability

🌸 £14.95 per adult/£7.50 per child (10 and under) 🌸

Father's Day - Sunday 17th June 2012

Gift for All Fathers



Starters

Homemade Minestrone Soup

Served with Cheddar Croutons

~

Warm Chicken & Bacon Salad

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

~

Haddock Smokies

Chunks of Smoked Haddock bound in a rich Cream Sauce finished with Cheesy Grilled Potato

~

Mozzarella Mushrooms

Two pan fried Portabella Mushrooms finished with Red Onion, Tomato and grilled Mozzarella

~

Pavilion Prawn Cocktail

Classic starter served with Brown Bread & Butter

Main Course

Roast Topside of Beef

Served with Yorkshire Pudding

~

Roast Leg of Welsh Lamb

Served with Mint Sauce

~

New England Salmon

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

~

Roast Loin of Pork

Served with Apple Sauce

~

Vegetarian Options Available on Request

All Served with Broccoli Mornay, Baton Carrots, Summer Cabbage and Baby Roast Potatoes

Desserts

A Selection from The Luxury Sweet Trolley

Served with Double Cream

or

Homemade Bread & Butter Pudding

Served with Custard

~

Coffee/Tea & Mints

All Items Subject to Availability

£14.95 per adult/£7.50 per child (10 and under)