

THE
PAVILION
RESTAURANT

Carvery Menu

£30 per person

Selection of Buffet Starters

Smoked mackerel, pâté, mortadella, salami, mozzarella, tomato and red onion salad, mixed salad, pasta salad, Thai noodle salad, bulgur wheat salad, potato salad, coleslaw and prawns

From The Carvery

English Topside of Beef

English Roast Turkey

English Free Range Pork Loin

All served with châteaux potatoes, new potatoes, selection of vegetables, stuffing and Yorkshire pudding

To reduce your waiting time at the carvery you will be invited up a table at a time

Vegetarian Option

Please see waiting staff for details

Selection of Buffet Desserts

A selection of Cheesecakes and Gateaux
Cheese and Biscuits

To Finish

Tea or a choice of coffee
Chocolate mints

Allergen information available on request. All menu items subject to change and availability. Delays may be expected at busy periods. We thank you for your understanding and co-operation.

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Wine List

White Wine

	175ml	250ml	Bottle
1. Berri Estates Unoaked Chardonnay, South Eastern Australia A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£4.40	£5.60	£16.50
2. Belvino Pinot Grigio delle Venezie, Italy Delicately notes of green apple and pear, with just a hint of sweetness.	£4.70	£5.90	£17.50
3. Tekena Sauvignon Blanc, Central Valley, Chile Refreshing, with citrus and tropical fruit flavours and a crisp finish.			£19.50
4. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand Off-dry showing classic Marlborough Sauvignon Blanc fruit character and zingy freshness. Perfectly paired with food or simply to savour on its own.			£23.00

Rosé Wine

6. Wicked Lady White Zinfandel, California, USA Medium-sweet with delicious raspberry and strawberry flavours.	£4.70	£5.90	£17.50
7. Belvino Pinot Grigio Rosato delle Venezie, Italy Slightly drier in style, full of fresh summer berry fruit aromas, with just a hint of honeyed sweetness on the finish.			£18.50

Red Wine

8. Tierra Merlot, Central Valley, Chile Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.	£4.70	£5.90	£17.50
9. Spearwood Shiraz, South Australia Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			£19.50
10. Portillo Malbec, Uco Valley, Mendoza, Argentina Delicious ruby red wine displaying a fresh and fruity nose, with hints of plum, blackberries and touch of vanilla.			£21.50
11. Don Jacobo Rioja Crianza, Bodegas Corral, Spain Abundant bright raspberry aromas mingle with sumptuous cherries, layered with a creamy barrique character.			£24.00

Sparkling & Champagne

14. Bottega Poeti Prosecco Brut DOC Delicate soft bubbles, made from Glera grapes. On the nose it has apple, white peach, citrus fruits and delicate floral finish.			£24.00
15. Moët & Chandon Brut Impérial NV, Champagne Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche.			£44.00

Wine by 125ml measure is also available, please ask your waiting staff.

Various draught beers, bottled beers and spirits are also available. Please ask your waiting staff for further details.

Please be advised that there is an additional charge for wine spritzer and that all items are subject to change and availability.