

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
<b>1. Berri Estates Unoaked Chardonnay, South Eastern Australia</b>	A crisp style with a fresh, yet ripe lemon character with no oak ageing.	£4.40	£5.60	£16.50
<b>2. Belvino Pinot Grigio delle Venezie, Italy</b>	Delicately notes of green apple and pear, with just a hint of sweetness.	£4.70	£5.90	£17.50
<b>3. Tekena Sauvignon Blanc, Central Valley, Chile</b>	Refreshing, with citrus and tropical fruit flavours and a crisp finish.			£19.50
<b>4. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand</b>	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

<b>6. Wicked Lady White Zinfandel, California, USA</b>	Medium-sweet with delicious raspberry and strawberry flavours.	£4.70	£5.90	£17.50
<b>7. Belvino Pinot Grigio Rosato delle Venezie, Italy</b>	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

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

### Sparkling & Champagne

<b>14. Bottega Poeti Prosecco Brut DOC</b>	Delecate soft bubbles, made from Glera grapes. On the nose it has apple, white peach, citrus fruits and delicate floral finish.	£24.00
<b>15. Moët &amp; Chandon Brut Impérial NV, Champagne</b>	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.