

# *The Pavilion Restaurant* *Boxing Day*

## *On Arrival*

**A glass of Bucks Fizz, Prosecco or orange juice**

## *At The Table*

**Croissants, Danish pastries, muffins, butter and jam**

## *From the Buffet Table*

**Platters of cured meat, smoked fish, prawns, pâté, selection of salads and a medley of sliced melon**

## *From the Carvery*

**Roast Striploin of English Beef  
Honey Glazed Ham  
Rack of English Lamb  
Roast Pork Loin**

All served with chateaux potatoes, cauliflower cheese, tender stem broccoli and buttered green beans

## *Vegetarian Option*

**Caramelised Red Onion and Goat's Cheese Tart**

Puff pastry topped with tomatoes, caramelised onions and goat's cheese.  
Served with chateaux potatoes, cauliflower cheese, tender stem broccoli and buttered green beans

## *Desserts*

**Honeycomb Cheesecake**

A smooth cheesecake topped with chocolate coated honeycomb pieces

**Gluten Free Cheesecake**

A traditional American style lemon baked cheesecake

**Fresh Fruit Platter**

A medley of fresh and exotic fruits, served with a fruit coulis

**Christmas Yule Log**

Chocolate sponge filled and rolled with cream and coated with chocolate

**Cheese and Biscuits**

A selection of cheeses, served with grapes, celery, fruit chutney and biscuits

## *To Finish*

Selection of tea or coffee  
Mini mince pie

# Wine List

Prices are shown in the following order

125ml      175ml      250ml      Bottle

## White Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>1. Spearwood Chardonnay, Australia</b>  | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| Fresh, juicy white wine with melon fruit flavour and a crisp finish                        |              |              |              |               |
| <b>2. Vignana Pinot Grigio, Italy</b>  | <b>£5.80</b> | <b>£6.60</b> | <b>£7.80</b> | <b>£22.50</b> |
| Dry and elegant wine with plenty of citrus fruit flavours                                  |              |              |              |               |
| <b>3. Invenio Sauvignon Blanc, France</b>  |              |              |              | <b>£25.50</b> |
| Crisp and fresh white wine with grassy floral notes  |              |              |              |               |
| <b>4. Terramater Vineyard Reserve Sauvignon Blanc, Chile</b>                               |              |              |              | <b>£28.50</b> |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish |              |              |              |               |

## Rosé Wine

- |   |              |              |              |               |
|---|--------------|--------------|--------------|---------------|
| <b>6. Invenio White Zinfandel, USA</b>  | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| A medium-sweet rosé with delicious raspberry and strawberry flavours  |              |              |              |               |
| <b>7. Lyric Pinot Grigio Blush, Venetie, Italy</b>  |              |              |              | <b>£25.00</b> |
| Light and delicate pink Pinot Grigio that is off dry on the palate  |              |              |              |               |
| <b>8. Henri Gaillard Cotes de Provence Rosé, France</b>   |              |              |              | <b>£32.00</b> |
| A classic French rosé, bone dry and light bodied with delicate red fruit. Pale pink and fine intensity, an absolute delight to savour and enjoy |              |              |              |               |

## Red Wine

- |  |              |              |              |               |
|--|--------------|--------------|--------------|---------------|
| <b>9. Clockwork Raven Merlot, Chile</b>  | <b>£5.40</b> | <b>£6.20</b> | <b>£7.40</b> | <b>£21.50</b> |
| Fruity red wine that has a nice balance of tannin and a rounded finish   |              |              |              |               |
| <b>10. Spearwood Shiraz, South Australia</b>   |              |              |              | <b>£24.50</b> |
| Medium-bodied with raspberry, cherry and plum, complemented by vanilla spices  |              |              |              |               |
| <b>11. Rare Vineyards Malbec, Languedoc-Roussillon, France</b>   |              |              |              | <b>£27.00</b> |
| A mid-bodied red wine with soft tannins and a jammy dark berry aroma   |              |              |              |               |
| <b>12. Medievo Rioja Crianza, La Rioja, Spain</b>  |              |              |              | <b>£30.00</b> |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum  |              |              |              |               |
| <b>14. Andean Vineyards Malbec, Mendoza, Argentina</b>   |              |              |              | <b>£32.50</b> |
| Delicious and bursting with notes of dark fruits including blackberry and plum. Deeply rich and the perfect accompaniment to red meats and cheeses |              |              |              |               |

## Sparkling & Champagne

- |  |               |   |               |
|--|---------------|---|---------------|
| <b>15. Vignana Prosecco Extra Dry</b>  | <b>£30.00</b> | <b>16. Moët &amp; Chandon Brut Impérial NV, Champagne</b>   | <b>£65.00</b> |
| Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish |               | Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche |               |

Various draught beers, bottles 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.