

PRE SHOW MENU

Starters & lights

HOMEMADE SOUP OF THE DAY

with a choice of bread from the basket
£5.95

CHEF'S OWN FISHCAKES

Salmon & haddock fishcakes served with dressed leaves & spicy tomato jam
£6.55

THE PAVILION MEAT PLATTER

Parma ham, salami, bbq and honey chicken wings, chipolatas & sliced ciabatta served with salad and a selection of dips
£8.95
To share £14.95

THE GARDENS VEGGIE PLATTER

Fresh peppers, celery, cucumber, carrot, lettuce, olives, vine cherry tomatoes, mozzarella sticks, tomato tapenade & sliced ciabatta served with a selection of dips
£6.95
To share £12.95

GARLIC MUSHROOMS

Served in a cream sauce topped with melted Moravia cheese
£5.95

BAKED CAMEMBERT

Served with a fresh tomato salad & pesto ciabatta
£6.50

Sides

Bucket of home cooked chips
£2.75

Side salad of dressed leaves, tomato, cucumber, celery, pepper & radish
£2.50

Italian garlic ciabatta
£2.75

Freshly cooked vegetables(carrots, broccoli & peas)
£2.75

Steak sauces

Rich pancetta & shallot jus
Creamy whole grain mustard
Port & Dovedale blue cheese
£2.50

Main course

CHARGRILLED RIB-EYE STEAK

Cooked to your preference with a grilled Portobello mushroom, tomato, onion rings & a bucket of chips
£16.25

BREADED GOATS CHEESE & FIG SALAD

Goats cheese topped with panko breadcrumbs on a mixed salad of fig, cherry tomato, peppers and red onion finished with a fig and port dressing
£9.75

BATTERED FISH

Deep fried 10-12oz sustainable haddock in a herb batter served with mushy peas, home cooked chips & homemade tartare sauce
£13.50
Or go smaller 6-7oz
£10.50

MEDITERRANEAN VEGETABLE TOWER

Peppers, courgette, aubergine and red onion stacked on new potatoes served with a tangy red pepper and tomato sauce served with a side salad
£9.75

PORK MEDALLION

Sautéed pork medallions on a chive mash potato served with a shallot and port reduction with a side of courgettes, mushroom & pine nuts
£11.25

PAN FRIED SEABASS

Served with homemade ratatouille on crushed new potatoes finished with a homemade coriander pesto
£10.95

SUPEREME OF CHICKEN

Pan seared served with a honey and wholegrain mustard sauce on roast potatoes served with fresh seasonal vegetables
£11.50

SLOW BRAISED LAMB SHANK

Served with creamy mashed potato with seasonal vegetables & rosemary gravy
£14.50

Tel: 01298 23114

St John's Road, Buxton, Derbyshire, SK17 6BE

www.paviliongardens.co.uk

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Dessert

HOMEMADE TREACLE PUDDING

Steamed treacle pudding served with creamy custard & whipped cream

£5.95

TRIO OF CHOCOLATE MOUSSE

Served with chocolate sauce and cappuccino ice cream

£5.50

STRAWBERRY AND RASPBERRY PAVLOVA

Fresh fruit on a meringue nest with whipped cream served with a dollop of chocolate sauce

£5.95

CHOCOLATE AND PROFITEROLE SUNDAE

Vanilla & chocolate ice cream, warm brownie pieces, homemade profiteroles, fresh whipped cream, lashings of chocolate sauce & strawberries – (enough to share)

£6.95

CHEF'S CHEESE BOARD

A selection of cheese's from Hartington cheese shop served with fresh grapes & celery sticks and a selection of crackers. Please ask your server for the cheese selection today

£7.25

3 SCOOP OF SORBET

Choose from the following fruity sorbets-
Lemon and lime, Raspberry, Mango & passion fruit & Banana

£4.50