

Valentine's Menu 14th February 6pm - 9pm £35pp STARTERS

Soup-Roast Red Pepper & Tomato Soup with Basil Oil & Parmesan croutons (Vegan on request)

Seared Scallops with celeriac puree, prosciutto crisps, pickled fennel, crispy leeks & chive oil

£5 supplement

Grilled asparagus with balsamic, shaved Parmesan, poached egg with butter emulsion

Confit duck leg, pea puree , pancetta, sauteed garden peas, baby gem lettuce & mint with citrus vinaigrette

MAIN DISHES

Pan Roasted Chicken Supreme, potato pave. tenderstem broccoli & chantenay carrots, crispy shallots & wild mushroom & truffle sauce (GF)

Seared Seabass Fillet, roasted mediterranean vegetable ratatouille, buttered asparagus, crispy capers & basil oil (GF)

80z Fillet steak, onion rings, fries, miso tenderstem broccoli, cavello nero, slow roast plum tomato with choice of bearnaise or green peppercorn sauce

£10 supplement (GF on request)

Roasted miso Cauliflower, batata harra (lebanese spicy potatoes), charred tenderstem & asparagus, crispy shallots, tahini sauce & coriander oil (vegan on request) (Gf)

TRIO OF DESSERT TO SHARE

Chocolate delice / lemon posset / strawberry cheesecake served with berry sorbet, pistachio icecream, clotted cream and chocolate coated strawberries

All of our food is prepared fresh and we can adjust menu items for any dietary requirements

Bookable online paviliongardens.co.uk