

TDH and Inclusive Dinner Menu

(Main Course Only £20, Two Courses £28, Three Courses £36)

Welcome to the Pavilion Restaurant. As an inclusive dinner on a two or three course package, please choose from the menu below. Inclusive diners can choose starter, main course and/or dessert.

STARTERS

Leek & Potato Soup (VE)

Hot Smoked Mackerel | Horseradish Cream | Salad

(Fish, Dairy, Mustard)

Goat's Cheese & Beetroot Roulade | Caramelised Apple Salad

(Dairy)

Smoked Duck Breast | Orange Gel | Toasted Walnuts

(Nuts, Sesame)

MAINS

Pork, Apple & Black Pudding Wellington | Creamed Potatoes | Green Beans | Jus (Dairy, Egg, Gluten)

Chicken Rogan Josh | Braised Rice | Naan Bread | Poppadom | Mango Chutney (Gluten, Dairy)

Salmon Supreme | Crushed New Potatoes | Green Beans | Lemon Cream (Fish, Dairy)

Green Pea & Mint Risotto | Roquette Salad

(Dairy)

8oz Sirloin Steak | Grilled Mushroom | Tomato | Chips | Salad (£20 Supplement) (Dairy, Gluten)

DESSERTS

Mixed Berry Pavlova

(Dairy, Egg)

Sticky Toffee Pudding | Caramel Sauce

(Dairy, Egg, Gluten)

Sliced Fresh Fruit | Lemon Sorbet

Coastal Cheddar | Brie | Plum & Apple Chutney | Biscuits

(Dairy, Gluten)



Side Dishes

Fries £5.00

Chunky Chips £5.00

Onion Rings £5.00 (Gluten, Dairy)

Seasonal Vegetables £5.00

Buttermilk Mashed Potatoes £5.00 (Dairy)

Charred Tenderstem Broccoli | Brown Butter £5.00 (Dairy, Nuts)

Grilled Hispi Cabbage | Miso Butter | Crispy Onions £5.00 (Soya, Dairy, Gluten)

Caesar Salad | Smoked Pancetta | Vintage Parmesan £5.00 (Egg, Dairy, Mustard, Sulphur Dioxide)

Please inform the staff of any **allergies or dietary requirements**. Most dishes can be adjusted to be **gluten-free** upon request.