



PAVILION RESTAURANT

TDH & Inclusive Dinner Menu

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

Welcome to the Pavilion Restaurant.

As part of an inclusive dinner package (two or three courses), please choose from the menu below.

Inclusive diners can choose starter, main course and/or dessert.

STARTERS

Leek & Potato Soup | Basil Dressing (VE)

Ham Hock Terrine | Piccalilli | Salad
(Mustard)

Goat's Cheese & Beetroot Roulade | Caramelised Apple Salad
(Dairy)

Smoked Duck Breast | Orange Gel | Toasted Walnuts
(Nuts, Sesame)

MAINS

Roasted Loin of Pork | Creamed Potatoes | Green Beans | Jus
(Dairy)

Coq Au Vin | Dauphinoise Potatoes | Green Beans
(Gluten, Dairy)

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

Green Pea & Mint Risotto | Roquette Salad (v)
(Dairy)

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

DESSERTS

Mixed Berry Pavlova
(Dairy, Eggs)

Sticky Toffee Pudding | Caramel Sauce
(Dairy, Egg, Gluten)

Sliced Fresh Fruit | Lemon Sorbet

Coastal Cheddar | Brie | Plum & Apple Chutney | Biscuits
(Dairy, Gluten)



PAVILION RESTAURANT

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)

3 Cheeses £9.00 - 5 Cheeses £12.00

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