



Be our guest for Christmas at The Pavilion 2023

Tables of six & more for lunch

£50 per person

Christmas crackers

Mixed breads served with house made tomato & chilli Jersey butter

Kiln roasted salmon mouse, pickled seasonal vegetables, capers, middle eastern flatbread
Confit duck & roasted red pepper terrine, piquillo peppers, house made jam, toasted brioche

Harissa grilled asparagus, lemon hummus, goats cheese bonbons, spinach, basil oil

Ponzu poached smoked haddock, saffron potato coquette, spinach, lemon beurre Blanc, perfectly
poached local egg

Ssamjang, soy & chilli, crispy roasted pork loin, creamy potato gratin, salted apple broccolini

Saffron & turmeric spiced cauliflower wellington, sage roasted chestnuts, confit parsnips, crispy
parmesan heritage carrots

Miso & cinnamon crème brûlée

Gooseberry winter compote, house roasted nutty crumble

Petit fours

Optional add-ons (per person)

Tea, coffee & mince pie £6

A selection of artisanal, local & European cheese served with grapes, quince jam, celery, fresh fruits
£10

Please ask for bespoke drink's packages, including champagne or cocktail welcome drinks, wine & port
packages or even boozy coffees, Baileys hot chocolate or espresso martinis!

15% service will be added onto all bookings over six.

This is a sample menu only. Dishes are subject to small depending on ingredient availability. Selected dishes can be adapted for allergens & intolerances. All food
is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients