

★
Brass
Band
 Event



BRASS BAND EVENT
 SUNDAY 3RD, 10TH AND 17TH
 BAND COMMENCES AT 19.30PM

Come along and listen to our renowned brass band play Christmas tunes and carols to get you in the festive mood!

Enjoy a selection of your favourite Christmas melodies whilst treating yourself to our luxury, festive menu.

£30.00 PER PERSON INCLUDES FESTIVE EVENING MENU.



Full menu also available all through Christmas & New Year

★
Festive
Opening
 Hours

	Food served	Bar open
Wed 20th Dec	10 to 9pm	12 to 11pm
Thurs 21st Dec	10 to 9pm	12 to 11pm
Fri 22nd Dec	10 to 9pm	12 to 11pm
Sat 23rd Dec	10 to 9pm	12 to 11pm
Sun 24th Dec	10 to 9pm	12 to 11pm

Christmas Day closed
 Boxing Day closed

Wed 27th Dec	10 to 9pm	12 to 11pm
Thurs 28th Dec	10 to 9pm	12 to 11pm
Fri 29th Dec	10 to 9pm	12 to 11pm
Sat 30th Dec	10 to 9pm	12 to 11pm
Sun 31st Dec	10 to 9pm	12 to 11pm

New Years Day closed
 Tues 2nd January closed
 Reopen Wednesday 3rd January 2018

THE PAVILION

Bistro

0161 763 3019

www.pavilionrestaurant.co.uk

★
have
YOURSELF
 a
MERRY
 LITTLE
Christmas

THE PAVILION

Bistro

*Festive Food & Drink in a
 Beautiful Christmas Setting*

★
Festive
Lunch

WEDNESDAY, 29TH NOVEMBER TO
 SUNDAY 31ST DECEMBER 2017.
 SERVED 12 TO 6PM WEDNESDAY TO SUNDAY.

What better way to get into the festive spirit than joining us at the Pavilion for a spot of seasonal lunch. Warm yourself in front of the fire whilst enjoying a selection of mouth watering, festive treats.

SOUP *of the DAY* with freshly baked bloomer bread and butter (v)

CHICKEN LIVER PATE
 with toasted bloomer and onion chutney

BREADED GOATS CHEESE and BEETROOT COULIS - with dressed leaves (v)



OVEN ROASTED TURKEY BREAST with apricot and cranberry sausage meat stuffing, garlic and rosemary roast potatoes, red wine jus and seasonal vegetables

PUFF PASTRY TART filled with roasted vegetables, a spicy tomato sauce and skinny fries (v)

PAN FRIED SEA BREAM FILLETS on a bed of samphire with roasted new potatoes seasoned served with a lemon parsley butter



Choice of **DESSERTS** from the display.

WED to SUN - 2 COURSES £15.95 - 3 COURSES £19.90

SUNDAY - 2 COURSES with Roast Beef £17.45
 3 COURSES with Roast Beef £21.40

Full menu also available all through Christmas & New Year

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Festive
Afternoon
 Tea

29TH NOVEMBER TO 30TH DECEMBER 2017
 SERVED FROM 3PM to 5PM - WEDNESDAY TO SATURDAY

Christmas is the perfect time to treat a friend or loved one to one of our famous afternoon tea's.

*Please note that booking is essential
 - minimum 24 hours in advance*

FULL AFTERNOON TEA
 - THE PERFECT TREAT!

A selection of freshly prepared finger seasonal sandwiches, daily baked scone with strawberry preserve & clotted cream and our various freshly prepared patisserie desserts accompanied by refillable Americano coffee or tea.

£18.50 PER PERSON

ADD WINTER PIMMS OR A GLASS OF HOUSE CHAMPAGNE FOR £5.00



Don't
 Forget Your
 Gift Vouchers!



Supplied in our beautiful presentation wallets, the Pavilion Afternoon Tea and Restaurant Gift Vouchers are the perfect gift for your loved one.

Please inform our staff of any special dietary requirements and allergies

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Festive
Evening
 Menu

29TH NOVEMBER TO 24TH DECEMBER.
 SERVED FROM 5PM to 9PM (or by request)

Come along and enjoy a perfect Christmas menu, served in the perfect Christmas location! Indulge in a selection of our seasonal fayre whilst taking in the winter landscape outside.

SWEET POTATO SOUP with a hint of Chilli and Rosemary with freshly baked bloomer bread and butter(v)

HAM HOCK TERRINE and homemade piccalilli with toasted ciabatta.

GRILLED ASPARAGUS served with poached egg, hollandaise sauce and Scottish smoked salmon.

SCOTTISH ROPE MUSSELS in lime and chilli sauce with toasted bloomer.



OVEN ROASTED BREAST OF TURKEY with apricot and cranberry sausage meat stuffing, rosemary roast potatoes, brussel sprouts with crispy bacon and onions, buttered root vegetables, with a rich homemade gravy.

PAN SEARED DUCK BREAST served with cranberry and walnut sauce, parmentier potatoes and seasonal vegetables.

PAN ROASTED COD SUPREME with parmentier potatoes, samphire and a tomato prawn and crayfish sauce.

8OZ RUMP STEAK braised in a rich homemade gravy with duchesse potatoes and buttered root vegetables.

PUFF PASTRY TART filled with roasted vegetables a spicy tomato sauce and parmentier potatoes.



Choice of **DESSERTS** from the display.

£27.50 for three courses.