

THE PAVILION BISTRO



Made in Lancashire

All our ingredients are seasonally sourced from across the land and sea so when it comes to quality and flavour there is no compromise.

EASTER SUNDAY

THREE COURSES FOR £27.50 PER PERSON

STARTERS

FRESHLY PREPARED SOUP OF THE DAY 🌱

served with bloomer bread and butter

CHICKEN LIVER PATE

chicken liver pate served with a toasted bloomer bread and red onion chutney

SMOKED SALMON AND KING PRAWNS 🐟

with avocado, cucumber and tomato timbal, bound with iceberg lettuce and marie rose sauce

ASPARAGUS SPEARS

wrapped in pancetta and served on a bed of sweet potato puree and pine nuts

MEAT BALLS

served on garlic ciabatta with a rich tomato sauce

POACHED EGG FLORENTINE

served on a toasted English muffin with spinach and hollandaise sauce

Vegetarian 🌱

MAINS

OVEN ROASTED SIRLOIN OF BEEF 🍖

with roasted potatoes, carrot and swede mash, creamed petit pois and pancetta, roasted parsnip garnish, yorkshire pudding and chef's gravy

SCOTTISH SALMON WELLINGTON 🐟

wrapped in spinach in a puff pastry case and served with fondant potato, crayfish sauce and asparagus garnish

RATATOUILLE 🌱

mediterranean vegetables in a shortcrust pastry case, served with a rich tomato sauce, fresh salad and fondant potato

OVEN ROASTED CHICKEN BREAST 🍗

with roasted potatoes, carrot and swede mash, creamed petit pois and pancetta, roasted parsnip garnish, cranberry filo parcel, sausage meat and chef's gravy

ROASTED LAMB SHANK

served with mashed potatoes and a rich root vegetable gravy

DESSERTS

CHOOSE ANY FROM OUR DESSERTS OF THE DAY