



PADDOCK PAVILION RESTAURANT

SAMPLE MENU

MAIN

TUSCAN CHARCUTERIE PLATTER

Coppa, Milano Salami, Ventricino, Pecorino & Boccacini Mozzarella, Grissini Breadsticks, Pomodoro Sauce

MAPLE BAKED LOIN OF BACON (SERVED COLD)

Homemade Red Onion Jam

COURGETTE, LEEK & CHIVE TARTLETTE

ROASTED TOMATO & OREGANO ORZO PASTA SALAD

KILN ROASTED SALMON NIÇOISE SALAD

Fine Beans, Olives, Lightly Pickled Quails Eggs

HAWAIIAN HULI HULI CHICKEN

Pineapple, Red Pepper, Black Bean & Coriander Salad

MIXED LEAF SALAD

BUTTERED NEW POTATOES

SELECTION OF FRESHLY BAKED BREADS

Somerset Butter

DESSERTS

PASSIONFRUIT DELICE

Freeze Dried Raspberries

SELECTION OF FRENCH MACAROONS

Freshly Brewed Coffee, Tea & Infusions

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.