



# The Clifton Pavilion

— BRISTOL ZOO GARDENS —

## 3 Course Wedding Breakfast Menu – 33.50 per person

Selection of local breads will be served to each table

*Please choose 1 x starter, 1 x main (plus a vegetarian) and 1 x dessert for all of your party to have*

### Starters

Roasted squash soup,  
Chili oil, toasted pumpkin seeds and sourdough croutons

Wye Valley smoked mackerel,  
Beetroot, horseradish dressing

Cured salmon,  
Candied beetroot carpaccio, horseradish cream  
1.50 supplement

British chicken liver parfait,  
Spiced apple gel, poached apple and Hobbs house bread

Heritage Beetroot salad,  
Goats cheese croquette, rocket and balsamic reduction  
1.50 supplement

### Main courses

Pan fried British breast of chicken,  
Dauphinoise potatoes, celeriac puree, sauté kale chicken jus

West Country rump of lamb,  
Celeriac and potato gratin, glazed shallots, kale, lamb jus  
4.00 supplement

Braised brisket of beef,  
Onion shells, mushrooms, braised carrot, mash, beef jus

Pork belly,  
Boulangere potatoes, braised red cabbage, thyme roast apple and pork jus  
3.00 supplement

Roast haddock,  
Cauliflower couscous, radish, dill, chive



# The Clifton Pavilion

— BRISTOL ZOO GARDENS —

## Desserts

Rum and raisin panna cotta,  
Spiced dried fruit

Chocolate ale cake,  
Muscovado and malt cream  
1.50 supplement

Vanilla cheesecake cream,  
Spiced apple, ginger biscuit crumb

Pear and ginger cake,  
rosemary caramel  
1.50 supplement

Lemon meringue, white chocolate, raspberries

*Followed by freshly brewed Fairtrade coffee and organic herbal teas*

## **Enhancements**

After dinner mints – 1.50

Truffle selection – 2.50

Cheese board – Keens cheddar, bath blue, bath organic soft, quince paste, figs,  
celery, grapes, sourdough crispbread, apple chutney – 10.00 per person

**Vegetarian & Vegan menu available on request**