



# The Clifton Pavilion

— BRISTOL ZOO GARDENS —

33.50 per person

*1 x starter, 1 x main, 1 x dessert to be chosen for all your party along with a vegetarian*

Selection of local breads will be served to each table

## Starter

Wye Valley smoked mackerel,  
Celery salad, charred cucumber, yoghurt and dill

Pressed chicken and summer herb terrine,  
Charred leeks, apple gel and whole meal toast  
1.50 supplement

Za'atar roasted butternut squash,  
Pickled fennel, shaved parmesan, micro herb salad, herb oil

Dill cured salmon,  
Cucumber, fennel, dill cream  
1.50 supplement

British chicken liver parfait,  
Homemade fig jam, poached fig and Hobbs house bread

## Main course

Pan fried British breast of chicken,  
Dauphinoise potatoes, heritage carrots, sauté kale, chicken jus

West Country rump of lamb, slow cooked and pressed shoulder,  
Fondant potato, pea puree, wilted spring greens, lamb jus  
4.00 supplement

Overnight cooked pave of British beef, shin bon bon,  
Chive mash, spring onion, butter poached carrot, beef jus  
3.00 supplement

Pork belly, shoulder croquette, crackling,  
Crushed rosemary new potatoes, purple sprouting broccoli, apple puree, pork jus



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Haddock fillet,  
tartare potatoe, tender steam broccoli, fine beans, lemon caper butter

## Dessert

Elderflower set cream, raspberries, thyme crumble

Cornish berry mess,  
Shortbread thins, berry coulis

Dark chocolate torte,  
Cornish clotted cream, cappuccino sauce  
1.50 supplement

Vanilla cheesecake cream,  
Poached blueberries, lemon balm, ginger crumb

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**