



The Clifton Pavilion

— BRISTOL ZOO GARDENS —

3 Course Wedding Breakfast Vegetarian/ Vegan Menu

Selection of local breads will be served to each table

Please choose 1 x starter, 1 x main, 1 x dessert for all of your party to have

Starters

Roasted squash soup,
Chilli oil, toasted pumpkin seeds and sourdough toast (Ve)

Beetroot tartlet,
***, micro herb salad, herb oil (Ve)

Roast celeriac and apple soup,
Parsnip crisp (Ve)

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

Main courses

Slow-cooked aubergine,
Roasted onion, white bean puree, tamarind sauce (Ve)

Spiced baked cauliflower,
Puy lentils, pomegranate (Ve)

Wild mushroom risotto,
Tarragon oil, parmesan crisp

Chestnut mushroom, sage and cranberry wellington,
Sauté spinach, roast winter vegetables (vegan)

(Ve) Dessert

Pear and ginger cake,
Rosemary caramel

Dark chocolate mousse
Freeze dried raspberries, popcorn, drizzled in salted caramel

Followed by freshly brewed Fairtrade coffee and organic herbal teas



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