



The Clifton Pavilion

— BRISTOL ZOO GARDENS —

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

Isle of Wight tomato gazpacho,
Pesto and sourdough croutons (Ve)

Zatar roasted butternut squash,
Pickled fennel, shaved parmesan, micro herb salad, herb oil

Chargrilled courgette soup, pea shoots (Ve)

Heritage tomato salad,
Goats cheese croquette, watercress and pesto
1.50 supplement

Main courses

Butternut squash risotto,
Roasted squash, roast mushroom, parmesan crisp

Cumin roasted sweet potato, spinach and chick pea curry,
Basmati rice, crisp kale (Ve)

Red lentil, aubergine moussaka,
Sweet potato gratin, sauté kale (Ve)

Desserts

Chocolate courgette cake,
Poached berries

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

Followed by freshly brewed Fairtrade coffee and organic herbal teas