

# THE PAVILION

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## Pavilion Ala-Carte

### Starters

#### **Insalata Mista**

Seasonal salad leaves, marinated olives, cherry tomatoes, balsamic vinegar

#### **Traditional Greek Salad**

Greek feta, trio peppers, kalamata olives, red onion, cherry tomato, herb vinaigrette dressing.

#### **Superfood Salad**

Avocado, broccoli, pears, kale, zaatar lemon marinated chickpeas, red quinoa, toasted almonds

#### **Garlic Bread (G, V)**

Flat bread with garlic olive oil herbs accompanied by a tzatziki dip

#### **Smoked paprika fried Calamari (D, G)**

Served with saffron aioli

#### **Mykonos Meatballs (G)**

Lamb meatballs with dried oregano and tomato sauce

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## SOUP

Ask your server for today's special

## MAIN COURSE

### **QE2 Beer batter fried cod and chip**

Minted peas and homemade tartar sauce

### **Chicken Milanese (G, S)**

Breaded Chicken escallops Milanese style, spicy tomato sauce, wild rocket  
cherry tomato salad

### **QE2 Wagyu Cheeseburger**

Brioche bun, onion rings, country fries

### **Grilled Chicken Breast Burger**

Brioche bun, onion rings, country fries

### **Asparagus and Green Pea Risotto**

Shaved parmesan cheese, (V)

### **340gr Grilled U.S Rib Eye Steak**

Served with chunky fries, rocket and shaved parmesan salad, choice of sauces

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## **Grilled Garlic Prawns**

Served with saffron rice, mixed garden salad, garlic cream sauce

## **Butter Chicken**

Steamed basmati rice, poppadom, side salad

## **Fillet of Grilled Salmon**

New potatoes, rocket and tomato salad, lemon dressing

## **PASTA**

### CHOICE OF PASTA

Spaghetti, Penne, Gluten Free Pasta

### **Napolitana (V, D)**

Classic tomato sauce

### **Carbonara (D)**

Veal bacon, parmesan, parsley, egg base sauce

### **Aglio Olio (V, D)**

sautéed broccoli, garlic, chili flakes, olive Oil

### **Bolognaise**

Minced beef cooked in rich tomato sauce

# THE PAVILION

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## **QE2 SIGNATURE SOUR DOUGH PIZZA**

### **Margherita (V)**

Mozzarella, fresh basil, roman tomatoes

### **Verdure (V)**

Grilled eggplant, broccoli, zucchini, red onion, peppers, basil pesto

### **Frutti Di Mare**

Shrimps, calamari, mussels, garlic, chilies, mozzarella

### **Coal BBQ Tikka**

Chicken tikka, red onion, green chili, coriander

## **DESSERTS**

### **Ricotta Cheesecake**

Honey Roasted Figs, & Almonds, Yogurt ice cream

### **Vanilla Bean Pannacotta**

Forest fruit Compote

### **Orange & Walnut Crepes**

Mascarpone & Honey

### **Tiramisu**

Classic Mascarpone Mousse layered with Italian Savoyard Biscuits, Espresso Coffee & Cacao  
Dusting

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## Sunset Fest Menu Pavilion

### Thursday and Fridays

Garden Salad With Dressings

Garlic Bread

BBQ Beans

Coleslaw

Potato Salad

Chicken Kebab

Rosemary And Garlic Rubbed Steak

Kofta Kebab

Peri-Peri Chicken Legs

Marinated Prawn Skewer

Baked Potato

Fried Potato Wedges

Grilled Corn On The Cobb

### Choice of

Ice Cream Sundaes

Banana Split

Chocolate Brownie with Vanilla Ice Cream

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## **Business Lunch**

### **To Start**

#### Day 1

Leek and potato soup with crème fraiche and snipped chives

Caprese salad with pesto balsamic dressing

Chicken liver pate, onion marmalade, toasted brioche

#### Day 2

Roasted onion with Emmenthal crouton

Caesar salad with soft poached egg and cheese straws

Prawn mousse, roasted peppers, pickled cucumber salad, dill vinaigrette

#### Day 3

Yellow lentil soup with garlic croutons and lemon

Greek salad, marinated feta cheese, olives, peppers, tomatoes, garlic bread slices

Fried calamari, homemade tartare sauce, salad bouquet

### **Main Course**

#### Day 1

Grilled breast of pesto chicken, cous cous and pepper salad, rocket with parmesan

Asparagus and green pea risotto, shaved parmesan cheese,

Grilled fillet of white fish with lemon chive butter sauce, Parmentier potatoes, petit ratatouille

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## Day 2

Batter fried fish fillet, lemon caper sauce, home cut French fries, minted peas

Penne pasta Arrabiatta, parmesan shavings garlic bread slice

Butter chicken, steamed rice, cucumber raita, poppadum, pickle

## Day 3

Shish Tawouk, saffron rice, garlic sauce Arabic salad

Mushroom risotto, truffe oil, grilled vegetables, parmesan shavings

Fillet of fish "Harra" brown onion rice grilled marinated Aubergine

## **Dessert**

### Day 1

Strawberry and Rhubarb fool

Fresh cream profiteroles with chocolate sauce

### Day 2

Vanilla baked cheesecake

Apple turnover with vanilla ice cream

### Day 3

Chocolate layer cake, whipped cream

Coconut pannacotta, mango passion fruit compote

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## **Britannia Afternoon Tea**

### **Finger Sandwiches**

Cucumber finger sandwich  
Cheddar and Branston pickle  
Smoked salmon and chive cream cheese roulade  
Egg mayonnaise with watercress  
Roast chicken with pommery mustard

### **Hot Pastries**

Beef wellington with horse radish cream  
Quail scotch eggs with chicken  
Mini sundried tomato and mushroom quiche

### **Afternoon Tea Pastries**

Chocolate profiteroles  
Lemon and thyme posset  
Fresh strawberry tart  
Bakewell tart

**Assorted warm raisin, and plain scones with clotted cream and fine preserves**

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## **Cunard Afternoon Tea**

### **Finger Sandwiches**

Roast chicken with pommery mustard

Cheddar and Branston pickle

Cream cheese and cucumber

Egg mayonnaise with watercress

Smoked salmon and chive cream cheese roulade

### **Afternoon Tea Pastries**

Chocolate profiteroles

Lemon and thyme posset

Fresh strawberry tart

Bakewell tart

**Assorted warm raisin and plain scones with clotted cream and fine preserves**

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## **Pavilion Breakfast**

### **Omelets**

Plain omelet – served with garden greens, potato hash and a grilled tomato slice

### **3 Eggs Your Way**

Served with garden greens potato hash and a grilled tomato slice

### **Eggs Benedict**

2 poached eggs on toasted English muffins with baby spinach leaves topped with a light cheese and butter sauce

Garden green and grilled tomato slice

### **Smashed Avocado and Heirloom Tomato on Healthy Seed Bread Slice**

Garden greens and potato hash, drizzled with olive oil and aged balsamic

### **Grilled Haloumi Cheese Platter**

served with marinated olives, pickled vegetables, sliced baby cucumber, garden greens, tomatoes, and Arabic bread

### **Falafel Wrap Plate**

Open faced saj bread, hummus, tahina garlic sauce, chili drizzle, wild rocket, and cucumber slices

With Pickled vegetables

### **Smoked Salmon and Scrambled Eggs**

Served on a split toasted croissant with garden greens and grilled tomato slice

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## **Stacked Pancakes**

Topped with butter, served with maple syrup, whipped vanilla cream and warm berry compote

## **Chia Bowl**

Almond milk-soaked chia seeds

Topped with sliced bananas, strawberries, roasted chopped nuts shaved coconut, and drizzled with honey

## **Chocolate Waffles**

Served with whipped vanilla cream, warm berry compote and chocolate sauce

## **Pastry Basket**

Croissant, Danish, toast, assorted jams, marmalade, honey, and butter