

# BOWL FOOD SELECTION

PLEASE SELECT THREE FROM EACH COURSE

£115 per person

## STARTERS

SEABASS TARTARE, MANGO DRESSING  
ROASTED VEGETABLE SALAD  
HUMMUS, FERMENTED BELL PEPPER JUICE, CORIANDER OIL  
MAN'OUCHÉ, FRESH HERBS, LEMON JUICE, OLIVE OIL  
CAESAR SALAD CHICKEN OR PRAWN  
SOFT EGG & TUNA TARTARE  
STEAMED COMTÉ CHEESE SOUFFLÉ  
SEASONAL VEGETABLE SOUP, SERVED WITH:

- CHEESE SANDWICH
- EGG MAYO SANDWICHES
- CHICKEN CURRY SANDWICHES
- PRAWN TOAST, COCKTAIL MAYO, PARMESAN CHEESE, TROUT ROE

## MAINS

ROASTED CHICKEN, MASHED POTATOES, MEAT JUST  
LAMB LOIN, CARROT HARISSA, LEMON & ESPELETTE SEASONING  
MONKFISH CONFIT IN PEPPER OIL, MUSHROOM DUXELLE  
CHIRACHI BOWL, HAMACHI, SALMON, TUNA, SESAME DRESSING  
SWEET & CHILLI PRAWN  
STROZZAPRETI PASTA, PESTO, STRACCIALTELLA  
PENNE PASTA, TOMATO ESSENCE, PARMESAN CHEESE  
BEEF STROGANOFF, BELL PEPPER, POTATO CHIPS  
AUSTRALIAN WAGYU RIBYE, MASHED POTATO, MEAT +£20

## DESSERT

FRUIT SALAD  
BLUEBERRY CLAFOUTIS  
EATON MESS  
CHOCOLATE MOUSSE  
PANNA COTTA, FRESH FRUIT  
LEMON POSSET (CRÉME BRULEE)  
APPLE CRUMBLE  
COFFEE & HAZELNUT PARIS BREAST

*Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.*

PAVILION

A YANNICK ALLÉNO RESTAURANT