PRE SHOW MENU 2 course £14.95 3 course £17.95

Starters

Homemade soup of the day with a selection of bread from the basket

Lime, chilli & coriander prawns pan fried and served on a bed of dressed leaves

Smoked duck breast with duck liver & orange parfait served with a redcurrant and port reduction

Main course

Stanedge grange pork two ways

Roast shoulder flavoured with english mustard, fillet rolled with appe & sage served with mash and roast potatoes, fresh vegetables and brandy jus

Pan fried supreme of chicken
With a shallot & tarragon sauce, roast potatoes, broccoli
& baby carrots

Roast fillet of salmon

Served on a bed of pasta with a light white wine and tomato sauce with broccoli, leek & peas

Goats cheese warm salad

Mixed leaves, cucumber, red onion, cherry tomatoes tossed with sauteed Jerusalem artichoke, sweet poatato and red pepper topped with grilled goats cheese



PRE SHOW MENU 2 course £14.95 3 course £14.95 Dessert

The Pavilion Gardens 'Buxton pudding' served with custard

Handmade vanilla cheesecake served with coulis, fruit compote & raspberry coulis

Homemade sticky toffee pudding served with toffee sauce & vanilla ice cream

A selection of cheese from Derbyshire & Cheshire with biscuits, celery & grapes

Teas & coffees

Espresso

Single £1.85 Double £2.05

Cappuccino

Med £2.60 Lge £2.90

Traditional English Tea

Americano

Med £2.50 Lge £2.80

Latte

Med £2.60 Lge £2.90

Hot Chocolate

Med £2.60 Lge £2.90

