

PAVILION CAFÉ EVENING MENU

Two courses for £25.95 per person

Starters

- Cauliflower Velouté, Cream Cheese Whip, Parmesan Snaps & Apple Dressing – 301 kcal
- Mackerel Pate, Compressed Cucumber, Granny Smith Apple, Dill & Buttermilk Dressing & Lovash Crackers – 279 kcal
- Wild Mushroom Risotto, Tarragon Cream, Truffle Oil (v) – 229 kcal

Mains

- Slow Braised Blade of Beef, Onion Textures, Carrot Puree, Kale & Red Wine Jus – 421 kcal
- Pan Roasted Chicken Breast, Spinach, Celeriac Fondant, Roasted Root Vegetable Puree & Sherry Cream – 467 kcal
- Nicoise Tartlet, Quail Egg, Braised Baby Leeks & Black Garlic Puree (v) – 607 kcal

Desserts

- Triple Chocolate Delice, Shortbread Crumb, Blood Orange Sorbet & Sorrel – 420 kcal
- Poached Rhubarb, Vanilla Egg Custard, Rhubarb Gel & Ginger Crumb – 372 kcal
- Sticky Toffee Pudding, Vanilla Ice Cream & Pecan Toffee Sauce – 412 kcal

If you have any dietary requirements or allergens, please let our kitchen team know.

Pre-order your two-courses in advance of your visit and receive a complimentary glass of house wine or a soft drink to enjoy with your meal, or during the interval.

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