Evening Dining Menus

Looking to entertain your clients, friends or family over dinner?

Our evening dining menu selection offers something for everyone, plus you can choose two starters, two mains (including a vegetarian option) and two desserts which will take away the stress of pre ordering.

The Bronze Menu

Starters

Minestrone Soup
with Basil Pesto

Duo of Honeydew and Cantaloupe Melon (V)
with Pomegranate Dressing

ChickenLiver Parfait
Red Onion Relish and Melba Toast

Grilled Goat's Cheese en Croute (V)
with Baby Leaves and Onion Chutney

To Cleanse the Palate

Champagne & Raspberry Sorbet

Main Courses

Pan Fried Chicken Fillet
with Red Wine and Tarragon Jus

Roast Topside of British Beef
served with Yorkshire Pudding and Red Wine Gravy

Steamed North Atlantic Salmon Fillet
with a Chablis Beurre Blanc

Roast Pepper, Beef Tomato and Potato Stack (V)
Chilli and Coriander Dressing

ALL SERVED WITH SEASONAL VEGETABLES AND FONDANT POTATOES

Desserts

Traditional Bread & Butter Pudding
with Fresh Vanilla Pod Custard

Glazed Lemon Tart
with Chantilly Cream

Profiteroles
with warm Chocolate Sauce

Fresh Fruit Pavlova

To Finish

Filter Coffee & Mints

£26.95 pp plus VAT
(add an extra **£2.00 pp**
for the sorbet course)

SOUTHEND
CLIFFS PAVILION

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The Silver Menu

Starters

Prawn and Crayfish Cocktail
with Marie Rose Sauce

Duck Rillette Pate
with Rocket, toasted Ciabatta and Orange Chutney

Smoked Salmon "Carpaccio"
with Celery, Parmesan Shavings, Baby Leaf Salad and Lemon Dressing

Grilled Goat's Cheese
en croute with Baby Leaves and Onion Chutney (V)

To Cleanse the Palate

Russian Vodka and Cranberry Sorbet

Main Courses

Chicken wrapped in Parma Ham
with Marsala & Sage Jus

Rack of English Lamb
with Parsley and Parmesan Crust, Minted Lamb Jus

Roast Sirloin of British Beef
with glazed Baby mushrooms, Claret Jus

Pan Fried Sea Bass
served with a Lemon and Butter Sauce

Red Onion Marmalade & Goats Cheese Tart
with Dressed Mixed Salad

ALL SERVED WITH SEASONAL VEGETABLES AND FONDANT POTATOES

Desserts

Raspberry Tiramisu

Sticky Toffee Pudding
served with warm Vanilla Custard

Wafer Basket filled with Chocolate & Bailey's Mousse

A selection of Cheeses
served with Biscuits, Celery and Chutney

To Finish

Filter Coffee & Mints

£29.95 pp plus VAT
(an extra **£2.00 pp** for the Sorbet course)

SOUTHEND
CLIFFS PAVILION