



The Clifton Pavilion

— BRISTOL ZOO GARDENS —

3 Course Wedding Breakfast Menu

All of our food is freshly prepared by our on-site team of chefs

Selection of local breads will be served to each table

Starters:

Dill cured salmon and Atlantic prawns
Pickled cucumber, radish and Bloody Mary jelly

Roasted plum tomato soup
Focaccio croutons, bococcini mozzarella and basil pesto

Chicken liver parfait
Crisp sourdough bread, home-made apple chutney

Baked Goats' cheese red onion tart
Beetroot, basil cress and aged balsamic

Natural smoked haddock fishcakes
Pea shoots, tomato and coriander salsa

Mains:

Maple glazed Gloucester old spot loin
Belly croquette, potato and celeriac terrine, seasonal vegetables, crispy bacon,
apple puree and cider sauce

Oven roasted British free range chicken
Glazed shallots, potato rosti, crispy sage, seasonal vegetables and Madera jus

Aubergine cannelloni
Spinach cous cous, basil and sun roasted tomatoes

Slow braised feather blade British beef
Crispy roast potatoes, homemade Yorkshire pudding, seasonal vegetables and
rich beef onion gravy

Seared sea bass
Crushed chive potatoes, forest mushrooms and parsley pesto

Roasted beetroot and butternut squash wellington
Carrot puree and crispy kale



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Desserts:

Dark chocolate brownie
Salted caramel sauce, clotted cream and dark chocolate tuille

Glazed Lemon tart
Honey comb and fresh raspberries

Sticky toffee pudding
Treacle sauce and Marshfield vanilla bean ice cream

Vanilla Cheesecake
Red berry compote and white chocolate shavings

Spiced Pineapple carpaccio
Cardamom infused sweet rice and coconut ice cream (Gf, Df)

Followed by freshly brewed Fairtrade coffee and organic herbal teas

Upsells:

Local farm cheese board, celery, grapes and chutney- 50.00 per table

Chocolate truffles - 2.50 per person

Assorted macaroons - 3.00 per person

Sea salted chocolate caramels - 2.50 per person

Jelly beans - 2.50 per person

Vanilla fudge - 2.50 per person

Fairy cakes - 2.50 per person