

de la warr pavilion

Café Bar & Restaurant

Saturday 13th March

Sean Lock

Two courses £15.50
Three courses £18.50

To Start

Soup of the day with homemade bread ✓

Soft boiled organic duck egg with smoked salmon, rocket leaves & a French mustard dressing

Chicken Caesar salad

Goat's cheese & vegetable terrine with pesto dressing & toasted focaccia ✓

For Mains

Pan fried chicken breast with lemon & herb mashed potato, steamed vegetables & a creamy white wine sauce

Grilled fillet of mackerel with roasted Mediterranean vegetables & Salsa Verde

Pasta Provençal with basil salad ✓

To finish

Sussex cheese selection

Warm toffee pudding with chocolate sauce and banana ice cream

Lemon Posset with berry compote and shortbread fingers

We aim where possible, to use locally sourced produce and we only use food in season to enjoy it at its best. Because all our food is freshly prepared on the premises we cater for most dietary requirements, however certain dishes may have waiting times of up to 30 minutes, especially during peak periods.

Lunch served Monday to Friday 12noon – 2.30pm. Saturday and Sunday 12noon – 3.00pm.
De La Warr Pavilion Café Bar & Restaurant. Reservations 01424 229 119 eat@dlwp.com