

# de la warr pavilion

Café Bar & Restaurant

Sunday 14<sup>th</sup> February

## Valentines Day

**Three courses £35.00 per person**  
including arrival glass of semi-sparkling rose

### To Start

Roast tomato & basil soup with homemade bread ✓

Baked goats cheese topped with honeycomb, rocket salad & air dried tomatoes ✓

Trio of melons in Champagne with fresh coriander ✓

Seafood platter for two  
*Oysters, Garlic king prawns, smoked salmon & mussels*

### For Mains

Roast pheasant with fondant potato, Brussels sprouts & Port jus

Three bean risotto with pea cress & pecorino foam served in a parmesan basket  
✓

Chargrilled lamb cutlets with caramelised root vegetables, roasted chestnuts &  
rosemary gravy

Lobster ravioli in a saffron & tarragon sauce

### To finish

Sussex cheese selection  
Banoffie pie with banana ice cream  
Bailey's crème Brûlée with 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