

Conference Dinner Menu

Starters:

Chicken liver pate with red onion confit and toasted raisin brioche.

Parisienne of melon & passion fruit with sparkling elderflower wine. (v)

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Main Courses:

Braised shank of lamb in red wine shallot sauce on creamed potatoes.

Wild mushroom risotto cake with mozzarella on minestrone salsa, basil oil topped with sprouts & herb salad. (v)

Panache of seasonal vegetables.

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Dessert:

Lemon sponge pudding with organic lemon zest sauce.

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Fairtrade coffee & chocolates.

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