

CONFERENCE DINNER MENUS

Please select one menu per dinner – all menus are expertly designed by our executive chef to ensure all dishes complement each other. We are happy to discuss alternative selections if you are unable to find a dish to meet your requirements

Menu 1

Starter

Goats cheese & balsamic onion tart with pesto dressing (V)

Main

Roast breast of guinea fowl on lemon & thyme braised pearl barley
with madeira roast pan juices

or

Chestnut & mushroom filo parcel with sherry & cream sauce (V)

Dessert

"Soup" of exotic fruits with vanilla bean mascarpone cream

Menu 2

Starter

Fan of cantaloupe melon with parma ham, plum tomato and basil syrup
(without parma ham for vegetarians)

Main

Pan fried breast of corn fed chicken stuffed with leeks & bacon, tarragon & cream sauce
and rosti potato

or

Courgette & caramelised onion galette with roast garlic sauce (V)

Dessert

Pot au chocolate with amaretto & ratafia biscuit

Menu 3

Starter

Cream of Onion & Sage Soup (V)

Main

Daube of Beef slowly cooked with Red Wine, Mushrooms and Bacon,
Served with Bubble & Squeak

or

Baked portobello mushroom stuffed with spinach & dolcelatte cheese
served with a chianti sauce (V)

Dessert

Dark Chocolate Tart with a Confit of Oranges, kumquats & grand marnier

Menu 4

Starter

Poached & smoked salmon terrine with lemon & horseradish cream

or

Char-grilled vegetable terrine with balsamic dressing (V)

Main

Rump of lamb cooked in the style of venison with potato & celeriac puree

or

Herb pancake filled with ricotta & mascarpone cheese
baked in a fresh plum tomato sauce (V)

Dessert

Crème brulee with raspberries

Menu 5

Starter

Spiced sweet potato & coconut milk soup (V)

Main

Seared breast of duck on spring onion & coriander potatoes with
Roast chilli pineapple & lemon grass Sauce

or

Azuki bean & black bean cakes with pineapple and chilli salsa (V)

Dessert

Passion fruit bavarois with exotic fruits & mango coulis

Menu 6

Starter

Roast pear, watercress & gorgonzola salad with walnut dressing (V)

Main

Roast fillet of salmon with a citrus butter sauce and herb potato cake

or

Griddled parmesan polenta with ratatouille and roquette pesto (V)

Dessert

Warm chocolate brownie with belgian chocolate ice cream
& white chocolate sauce

All menus have Tea, coffee & truffles served after dessert

£27.50 per person excluding VAT