



# Gold Conference Menu

AUTUMN / WINTER

## STARTERS

Spiced pumpkin, maple syrup and orange soup *VE / G*

Smoked chicken, pickled shimeji mushrooms, red quinoa and tarragon dressing */ E Ms S*  
*May contain G*

Gorgonzola, purple endive, celeriac and spiced cashew nut salad, blue cheese dressing *V / CI N M Ms S*

King prawn, pink grapefruit and avocado cocktail, lemon, buttered granary bloomer */ CI Cr E F G Ms S*  
*May contain N*

Honey glazed ham hock terrine, toasted sourdough, salsa Verde, Hampshire watercress  
*/ G M Ms S May contain N*

## MAIN COURSES

Roasted supreme of corn-fed chicken, garlic and sage chateau potatoes, roasted swede, tender stem broccoli, wild mushroom and rosemary cream */ M S*

Roasted sirloin of beef (cooked pink), truffled Dauphinoise potato, caramelised pearl onions, smoked bacon, wilted kale, glazed parsnip, red wine jus */ M S May contain N*

Baked fillet of hake, chorizo, tomato and white bean casserole */ F S*

Cannellini bean, courgette, aubergine and bell pepper ragu *VE / S*

Sri Lankan vegetable and coconut curry, basmati rice *V*

## DESSERTS

Crispy chocolate and hazelnut delice, white chocolate sauce */ E G M N Sy*  
*May contain Se*

Apple and blackberry crumble, clotted cream ice cream */ E G M May contain N*

Rhubarb frangipane tart, rhubarb chutney *V / E G M N May contain Sy*

Vegan raspberry tart, raspberry coulis *VE / N*

Speculoos cheesecake, toffee sauce */ G Sy*

*This menu is subject to change, depending on availability. Correct January 2025*

(GF) (V) (VE) (CI) (Cr) (E) (F) (G) (M) (Ms) (N) (Se) (Sy) (S)  
Gluten Free Vegetarian Vegan Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Sesame Soya Sulphites