



Gold Conference Menu

SPRING / SUMMER

STARTERS

White onion, thyme and cider soup / G M S

Truffled chicken liver and cognac parfait
toasted brioche, Grelot onions / G M S
may contain N

Heritage tomato Panzanella salad VE / G S

Ham hock and wholegrain mustard rilette,
endive, rye bread / G Ms S may contain N

Prawn and avocado cocktail,
bloody Mary dressing, granary bloomer
/ Cl Cr E F G M Ms S may contain N

MAIN COURSES

Roasted lamb rump (served pink),
champ mash, tender stem broccoli,
balsamic roasted carrot, red wine jus / M S

Pan fried supreme of chicken,
Fondant potato, wilted seasonal greens,
Sauce Vierge / M S

Baked gnocchi with roasted winter
vegetables, rich tomato ragu,
melting mozzarella V / G M S may contain N

Pan fried fillet of seabass, Asian style fennel
and radish salad, puffed rice,
sweet chilli dressing / E F S Se Sy

Aubergine, beef tomato and red onion
gateau topped with glazed goats cheese,
buttered new potatoes and
dressed arugula leaves V / M S

DESSERTS

Lemon and raspberry parfait,
crème Chantilly, fresh raspberries / E M Sy
may contain G N S

Passion fruit cheesecake,
passion fruit & mint dressing VE / E G M Sy
may contain N

Honeycomb cheesecake,
dark chocolate sauce / G M S Sy may contain E N

White chocolate and
raspberry panna cotta / M Sy may contain E N

Hot jam doughnut, candy floss ice cream
/ E G M Se Sy may contain P

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

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