



Silver Conference Menu

SPRING / SUMMER

STARTERS

Roasted carrot and Borlotti bean soup
topped with watercress pesto *VE / G*

Ham hock and pea terrine, pickled beets,
tendrill pea shoots,
freshly baked Irish soda bread */ G Ms S*

Classic chicken Caesar salad,
aged parmesan, sea salt ciabatta croutons,
creamy Caesar dressing */ E G M may contain N*

Tomato caprese salad, torn mozzarella,
baby basil, sherry vinegar dressing *V / M S*

Prawn and crayfish cocktail, crisp lettuce,
lemon and brown bread and butter */ Cl Cr E F G*
M Ms S may contain N

MAIN COURSES

Roasted loin of pork, sage and garlic
roasted potatoes, seasonal vegetables,
wholegrain mustard gravy */ Ms S*

Citrus marinated chicken supreme,
Lyonnais potatoes, roasted red peppers,
courgettes & red onion, Sumac and basil jus */ S*

Brie and beetroot chutney tart,
fondant potato, wilted spring greens,
balsamic dressing *V / M*

Vegetable Penang curry,
braised rice, naan bread *VE / G*

Roasted fillet of salmon, lemon and
dill potato cake, French beans, curly kale,
chive cream sauce */ F M S*

DESSERTS

Layered lemon cheesecake,
sweetened cream, raspberry coulis */ E G M Sy*
May contain N

Key lime pie, berry compote *VE / G S Sy*
May contain N P

Banoffee pie, caramel sauce *V / G M*
May contain N P

White and dark chocolate cheesecake,
chocolate sauce */ E G M S Sy May contain N P*

White chocolate and raspberry roulade
/ E M Sy May contain N

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) (Sy)
Gluten Free Vegetarian Vegan Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Peanuts Sulphites Soya