

Menu for Saturday Conference Dinner

Entrée

Chicken galantine, accompanied with an apple and celeriac salad with a cranberry dressing. (gf, df)

Or

Smoked salmon, chive crème fraîche and potato salad (df)

Main Course

Pan roasted lamb rump, fondant potatoes, garlic roasted root vegetables with a honey thyme jus. (gf)

Or

Lemon sole fillet poached in champagne and tarragon, asparagus, braised leeks, buttered desirée potatoes (gf)

Dessert

Chocolate brownie, warm chocolate ganache & triple chocolate ice cream. (gf)

Or

Apple crumble, vanilla ice cream, crème anglaise, whipped cream