

Gala Dinner Menu

STARTER

Chilled Pea & Ham Soup
Quails Egg, Brioche

Carpaccio of Beef Fillet
Pickled Baby Vegetables, Shallot
Pecorino & Rocket

Butter Poached Halibut
Squid Ink Risotto, Mussels
Chive Butter Sauce

Venison Wellington
Truffle Mash, Turnip and Swede
Red Wine Jus

Roulade of Smoked Bacon, Chicken & Vegetables
Pommery Mustard Mayonnaise
Crispy Wing, Mizuna

Salmon & Queen Scallop Terrine
Broad Bean & Pea,
Garlic Aioli

Asparagus Panna Cotta (V)
Asparagus Oil
Seasonal Vegetable Salad

Pea & Wild Mushroom Gnocchi (V)
Herb Butter Emulsion
Truffle, Parmesan

Compression of Vine Plum Tomatoes & Basil (V)
Gazpacho
Confit Heritage Tomatoes

MAIN COURSE

Herb Crusted Fillet of Hake
Sweet Red Pepper Risotto
Aubergine Caviar, Baby Leaf Spinach
Sauce Antiboise

Tornedoes of Seabass
Queen Scallop
Anna Potatoes, Carrot Puree, Baby Leeks
Chive Beurre Blanc

Cannon of Lamb & Braised Shoulder Croquet
Fondant Potato
Goats Cheese and Vine Tomato
Rosemary Jus

Pave Beef Sirloin
Dauphinoise Potatoes
Celeriac and Horseradish Puree
Garlic and Herb Crumb

Roast Breast & Ballotine of Corn Fed Chicken
Ventrèche Bacon, Braised Root Vegetables
Puy Lentil, Seasonal Wild Mushrooms

Roast Pigeon, Leg Rillettes, Pastilla
Tartiflette Potatoes
Parsnip, Carrot, Beetroot

Tenderloin of Pork in Pancetta
Marquis Potatoes
Apple Puree, Butternut Squash
Sage Jus

VEGETARIAN MAIN COURSE

Compression of Root Vegetables and Potato
Parsnip Puree, Seasonal Wild Mushrooms
Puy Lentil, Mizuna

Butternut Squash, Goats Cheese and Pea Risotto
Soft Poached Hen's Egg
Parmesan and Herb Crumble
Fresh Black Truffle

Pan Fried Polenta Cake
Spinach, Sunblush Tomatoes
Ricotta Cannelloni, Red Pepper & Tomato Coulis
Rocket & Tenderstem Broccoli

Potato & Leek Rosti
Soft Poached Duck's Egg
Carrot Puree, Young Spinach, Truffled Asparagus
Béarnaise Sauce

All Main Course Dishes accompanied with Fresh Seasonal Vegetables

DESSERTS

Champagne & Strawberry Trifle
Biscuit Snap
Vanilla Custard

Rhubarb & Custard Panna Cotta
Poached Rhubarb
Syrup & Tuille

Baked Vanilla Cheesecake
Apple Pie Crumble, Toffee Sauce
Vanilla Ice Cream

Glazed Lemon Tart
Raspberry Popping Candy
Raspberry Sorbet

Chocolate Truffle Torte
Pistachio Sponge
Pistachio Ice Cream

Mango & Passionfruit Bavarois
Chocolate & Coconut Sauce
White Chocolate Tuille

Dinner is followed by Coffee / Tea & Chocolates
For additional courses, please ask for our choice of fish dishes, sorbets and
cheese.



Please contact the Conference Office about any special dietary requirements