



# Traditional Carvery Menu

**£33.50 + VAT per Person**

Please contact the Conference Office about any special dietary requirements

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**Please choose two Meats, one Vegetarian and two Dessert options**

**Main courses are served with Roast Potatoes, Fresh Seasonal Vegetables, Yorkshire Pudding and Homemade Gravy**

**Desserts will be followed by Tea / Coffee and Mints**

## **Meats & Fish**

Maple glazed Norfolk Turkey Breast  
Pigs in Blankets, Sage & Bacon Stuffing, Cranberry Sauce  
Rolled & Boned Whole Free-range Chicken  
Sage & Onion Farce  
Glazed Honey Roast Gammon  
Suffolk Loin of Pork  
Apple Sauce & Crackling  
Leg of English Lamb  
Mint Sauce, Rosemary Jus  
Roast Topside of Beef  
Horseradish Cream  
Salmon en Croute  
Cucumber & Watercress Salad

## **Vegetarian & Vegan**

Vegetable Nut Roast  
Lentil, Red Pepper & Sweet Potato Wellington  
Butternut Squash, Spinach & Feta Filo Pie

## **Desserts**

Traditional Tiramisu  
Basque Cheesecake with Seasonal Fruit Compote  
Vegan Dark Chocolate & Ginger Torte with Vegan Chantilly Cream  
Apple, Walnut & Sultana Strudel with Crème Fraiche  
Fresh Fruit Salad  
English Cheese Board with Biscuits & Grapes