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