

Conference Menu
July –September 2019

Roasted Red Pepper & Tomato Soup, Basil, Tofu Wonton (vegan)

Crab Rillettes, Apple, Brioche, Brown Crab Bisque, Coriander

Crispy Pork Croquette, Pickled Apples, Mint, BBQ

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Lemon Roast Hake, Cavalo Nero, Coriander Confit Potato, Curry Oil, Tomato, Lime & Mint Dressing

Butter Poached Chicken, Wild Mushrooms, Peas, Broad Beans, Pomme Puree, Parma Ham

Beetroot Risotto, Whipped Goats Cheese, Balsamic Red Onion, Pecorino, Spring Onion (v)

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Vanilla & Buttermilk Panna Cotta, Citrus Compote, Candied Mint, Meringue, Poppyseed Brittle

White Chocolate Ganache, Tonka Bean & Ginger Crumb, Passion Fruit (v)

Selection of Three World Cheeses, Celery, Chutney & Biscuits

Please Inform Your Server if you have Any Dietary Requirements
Please Be Aware Some of Our Dishes May Contain Lead Shot