

2025
ANNUAL
Conference

GALA DINNER MENU



STARTERS

1. Carrot & Orange Soup, Coriander Crisps (V, PB, GF)
2. Italian Spicy Sausage & Mozzarella Arancini, Tomato Vinaigrette, Spinach Crisps
3. Duck Liver Parfait, Crispy Onion, Plum Sauce & Toast

MAIN COURSE

1. Butter Baked Chicken Breast, Crushed Peas & Shallots, Thyme Jus (GF)
2. Marinated Salmon, Moroccan Couscous, Squash Puree, Rocket
3. Moroccan Vegetable Tagine, Cumin Rice (V, PB, GF)



DESSERTS

1. Lemon Meringue Pie, Freeze Dried Raspberries
2. Vanilla Panna Cotta, Honeycomb Crumb (GF)
3. Chocolate Tart, Mango Coulis (V, PB, GF)

PLEASE PUT THE NUMBER BESIDE EACH COURSE OF YOUR CHOICE AND RETURN WITH YOUR BOOKING FORM
PLEASE ADVISE OF ANY SPECIAL DIETRY REQUIREMENTS WHICH CAN BE STATED ON THE ATTACHED BOOKING FORM