



SAMPLE Conference Lunch Menu

*Please choose one hot dish, one cold dish,
3 salads and two puddings*

Main Course Buffet Served Hot

*Speldhurst Cumberland Sausages With Creamy Mash And Red Onion Compote
Lancashire Hot Pot
Smoked Haddock And Leek Fish Cakes With Caper Dressing
Mini Deep Fried Goujons Of Cornish Pollack With Fried Potatoes & Homemade Tomato Ketchup
Salmon & Scallop Pie
Spinach, Red Onion And Goats Cheese Frittata
Asparagus And Wild Mushroom Risotto*

Main Course Buffet Served Cold

*Roulade Of Corn Fed Chicken With Mozzarella And Sun-Blushed Tomato
Hoi Sin Duck With Shredded Spring Onion Served On Crisp Vegetables
Seared Tuna Steak Served On Nicoise Salad
Cold Poached Scottish Salmon Served On Cucumber And Dill Salad
Roasted Vine Tomato, Garlic And Goats Cheese Flan*

Salads

*Roasted Peppers And Baby Plum Tomato With Garlic And Basil Oil
Fennel Slaw
Celeriac And Coxes Apple With Yoghurt Dressing
Tomato And Red Onion With Honey And Mustard Dressing
Pasta With Sundried Tomato And Fresh Herbs
Roasted Baby Potatoes With Crisp Pancetta
Minted Cous Cous With Cucumber And Flat Leaf Parsley
Jersey Royals And Chive*

Desserts & Cheese

*Rich Chocolate Tart Served With Crème Fraiche
Lemon Posset With Candid Lemon Peel
Strawberry Eaton Mess
Rhubarb Fool With Crisp Shortbread Biscuits
Raspberry Panna Cotta
Burnt Cambridge Cream
Apple And Sultana Crumble Served With Creamy Vanilla Pod Custard
A Selection Of Farmhouse Cheeses With Oat Cakes And Chutney*