

Guild Conference

Saturday Evening Meal

Starters

Carrot, Red Lentil & Coriander Soup, Sourdough, Pumpkins Seeds (Ve)

Smoked haddock & Salmon fishcake, tartare sauce, caper berries

Crispy confit duck, asian salad, soy & ginger dressing, coriander

Main Course

Chicken Breast Stuffed with Red Pepper Mousse, Tomato & Basil, Mashed Potato, Fine Beans, Rainbow Carrots, Jus

Roasted Salmon, Pommes Anna Potato, Tenderstem Broccoli, Rainbow Carrots, Sugar Snaps Shellfish Sauce

Butternut Squash, Cumin & Lentil Wellington, Sugar Snap Peas, Tenderstem Broccoli, Pomegranate (Ve)

Dessert

Chocolate Brownie Torte, Fresh Raspberries (Ve)

Vegan Raspberry and Frangipane Tart, Fresh Raspberries, Raspberry Coulis (Ve)

Red Velvet Cheesecake, Raspberry Coulis (V)