

Guild Conference

Saturday Evening Meal

Please click the links to give menu choices
for one person
or two people

Starter

Classic Leek and Potato Soup, with a crusty bread roll (V, VG, GF)

Chicken Pate with Onion Chutney

Seafood Cocktail with Marie Rose Sauce

Main Course

Chicken Supreme with Mushroom Sauce (GF)

Roast Beef with Yorkshire Pudding and Red Wine Jus (*GF)

Mediterranean Wellington with Fresh Tomato and Basil Sauce (V, *VG)

Dessert

Baked Vanilla Cheesecake with Fruit Coulis (V)

Banoffee Pie with Toffee Sauce (V)

Apple Crumble with Cream (V, VG, GF)

Tea and coffee

[V = vegetarian, VG = vegan, GF = gluten free, * = can be..]