

Conference Dinner Menu

Starters

Baby Beetroot Salad (V, GF)

Whipped Goat's Cheese and Candied walnuts

Lemon thyme whipped Vegan Feta (VG, GF, DF)

Maple Beetroot, Carrot and Quinoa Salad, Pinenuts and Micro Salad

Main Course

Roast Breast of Chicken (GF, NF)

Potato Gratin, Creamed Cabbage, Glazed Carrots and Forestier
Sauce

Butternut Squash and Spinach Gnocchi (V, VG, GF, DF, NF)

Cherry Tomato, Pomodoro and Fresh Basil

Dessert

Pineapple Carpaccio (V, VG, DF, GF, NF)

Mango and Passionfruit Sorbet

Tea/coffee