

Conference Dinner Menu

*The University is committed to using local, free range and organic products where possible. As a result, we require **7** days' notice for confirmation of menu choices and numbers in order to guarantee these products. If you change your numbers or menu details with less than **7** days' notice, we cannot guarantee that products will be free range, but we would provide a suitable alternative where possible (for example Farm Assured meat).*

Please select 1 option for each course, plus a vegetarian option if required.

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Starters

ZESTY CHICK PEA & LENTIL FALAFELS WITH FRESH RED ONION CORIANDER & FRESH CHILLI SALSA

Served with toasted bread & dressed leaves

ROASTED SHALLOTS & STILTON TART

Served with local rocket & pear salad

PEPPERED MACKEREL WITH HORSERADISH CRÈME FRAICHE

Served with toasted ciabatta & mixed leaves

SLICED TOMATO & MOZZARELLA WITH BALSAMIC GLAZE

Served with local bread

CHAR-GRILLED SHREDDED CHICKEN FAJITA

Served with mixed leaves lemon dressing

CHAR-GRILLED HALOUMI

Served with mixed leave & char-grilled bread

SWEET POTATO & LIME SOUP

or

CARROT & FRESH CORIANDER SOUP

Both served with fresh rolls

**1 Course £13.80 per person (£11.50 ex VAT)
2 Course £18.72 per person (£15.60 ex VAT)
3 Course £ 24.00 per person (£20.00 ex VAT)**



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Mains

FREE RANGE CHICKEN BREAST WITH FRESH TOMATO OLIVES & TARRAGON SAUCE

Served with roasted new potatoes & seasonal vegetables

SLOW COOKED BEEF STEAK WITH BABY ONION & RED WINE SAUCE

Served with chive mashed potato & seasonal vegetables

ROASTED FREE RANGE PORK LOIN SERVED WITH AN APPLE & CIDER SAUCE

Served with roast potatoes & seasonal vegetables

HOMEMADE BEER BATTERED CATCH OF THE DAY

Served with chips & minted peas

LEG OF LAMB STEAK WITH ONION & RED CURRANT SAUCE

Served with creamed potato & seasonal vegetables

ROAST CHICKEN SUPREME WITH STUFFING

Served with roast potato & seasonal vegetables

CHAR GRILLED F/R PORK STEAK WITH CREAM MUSHROOM & THYME SAUCE

Served with crispy diced potatoes & seasonal vegetables

SPICY PORK LOIN ON A BED OF MOROCCAN & DICED VEGETABLES TAGINE

Served with seasonal vegetables

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Vegetarian Mains

SAUTÉ MUSHROOM ONION & BRIE WELLINGTON

Served with a shallot & chive sauce

HOMEMADE SPINACH PANCAKES WITH ROASTED ONION COURGETTE & PEPPER

Served in a tomato & olive sauce

ROASTED VEGETABLE LENTIL & SWEET POTATO LOAF

Served with sweet & sour sauce

CHAR-GRILLED TOFU PEPPER AUBERGINE COURGETTE & RED ONION STACK

Served with red pepper sauce

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Desserts

CARAMEL & APPLE BETTY

Served with custard

PASSION FRUIT & MANGO CHEESECAKE

Served with cream

FRESH FRUIT SALAD

Served with pouring cream

CHOCOLATE & COCONUT TART

Served with cream (G/F/Vegan)

PINEAPPLE UPSIDE-DOWN SPONGE

Served with custard

CHOCOLATE & COFFEE CAKE

Served with whipped cream & fresh raspberries

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