

EVENING CONFERENCE MENU

MAINS

8oz RUMP STEAK

Rump Steak served with Chefs Homemade Tomato Chutney, Mushrooms, Chips and Onion Rings

Contains: Gluten and Sulphites

ROAST BEEF AND YORKSHIRE PUDDING

Served with seasonal Vegetables and Homemade Gravy

Contains: Gluten, Egg & Milk

WILD MUSHROOM & MIXED VEGETABLES

Served in a Black Bean Sauce with Tortillas Crisps

Contains: Gluten

Suitable for Vegans

STEAMED COD FILLET

Steamed Cod Fillet served with Herb Mash and Leek Sauce

BEEF LASAGNE

Handmade layers of Pasta and Bolognaise topped with a Mornay Sauce, baked in the oven and served with half a

Garlic Ciabatta, Salad and Chunky Chips.

Contains: Gluten, Sulphites, Egg & Dairy

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING

Topped with Butterscotch sauce and served with Vanilla Ice Cream

Contains: Gluten & Dairy

TRIO OF ICE CREAMS

Ask your waiter for details and allergens

LEMON MERINGUE SUNDAE

Lemon Meringue and Vanilla Ice Cream with Lemon Curd, Meringue pieces and topped with Cream.

Contains: Dairy & Egg

ETON MESS

Meringue & Seasonal Berries bound in a Chantilly Cream

Contains: Egg and Dairy

CHOCOLATE FUDGE CAKE

Served with Vanilla Ice Cream

Contains: Gluten, Egg & Dairy