



MENU SELECTOR

Day Delegate Bowl Menu 2019

Breakfast

A selection of fresh fruits, yoghurts and granola

Breakfast upgrade options

Honey cured bacon, Cumberland sausage or freerange egg rolls

Mid-Morning

Traditional baked biscuit selection, seeds and fruit

Lunch

Lunch menu includes hot small bowl items as well as cold salad pots

Hot small bowl items

*Please choose **four** from the list below:*

Jacobs's ladder croquette
croquette, pickled wild mushroom

Beef Wellington
contré fillet, duxelle, pastry tuile, port jus

Pork and apple
pressed belly, colcannon, apple shards, crackling, calvados sauce

Lamb Niçoise
pulled shoulder, pomme Parisienne, fine beans, tomato emulsion, tapenade jus

Buffalo chicken
crispy thigh, kimchi slaw, buffalo sauce, blue cheese emulsion, crispy shallot

Chicken tortellini
sun blushed tomato, olive crumb, basil

Teriyaki salmon
crunchy chow mein, soy reduction

Masala fish
Indian spiced monkfish, saag aloo, makhana sauce, poppadum

Buffalo halloumi
crisp halloumi, buffalo sauce

Chipotle roasted squash (vegan)
lime, coriander, soy riata

Harissa carrot and fennel (vegan)
carrot, fennel, spinach, lentils

Wild mushroom Wellington (vegan)
wild mushroom, duxelle, pastry tuile, charred shallot, herb oil



Cold Salad Pots

*Please choose **two** from the list below:*

Smoked duck
blueberry & ginger couscous, orange emulsion, crispy skin

Chicken parfait
parfait, pickled wild mushroom, onion jam, croute

Chicken and mushroom
cannelloni, chestnuts, thyme chicken split vinaigrette, crispy leeks

Asian beef
fillet, Singapore noodles, toasted sesame, sesame oil

Ham hock and pea terrine
terrine, minted pea purée, fresh peas, pancetta crisp

Smoked trout pâté
trout, squid ink crisp, keta, fennel pollen

Scorched mackerel
mackerel, pickled slaw, spiced cucumber consommé, crisp fennel shards

Caesar salad
baby gem, bacon and panko crumbs, Caesar dressing, parmesan shavings

Antipasti
charcuterie, tapenade, marinated feta, olives, flatbread

Charred squash and barley (vegan)
Squash, barley, balsamic dressing

Salt baked celeriac (vegan)
baked, pickled, puréed, black onion seed praline

Vegetable garden (vegan)
Hummus, baby veg, edible soil



Dessert

*Please choose **two** options from the list below:*

Trifle
Berry fool
Brownie sundae
Eton mess
Banoffie pie
Lemon posset
Rose water brûlée
Exotic panna cotta
Tiramisu
Chocolate and avocado mousse (vegan)
Strawberry cheesecake (vegan)

Afternoon

Chef's selection of fine afternoon tea cakes