

Conference Dinner

• TUESDAY AUGUST 29TH •

SEARED REINDEER

Seared reindeer with marinated mushrooms, carrot cream, Jerusalem artichoke chips and Holtefjell XO cheese

Allergens: Milk

RAMSON BAKED HALIBUT

Ramson baked halibut with oven roasted root vegetables, parsnip puré, roasted baby potatoes and shellfish & Cognac sauce

Allergens: Celery, Fish, Milk, Molluscs,
Shellfish, Sulphur dioxide

APPLE, STRAWBERRY & RHUBARB

Bavaroise of apple, strawberry and rhubarb with poached rhubarb, white chocolate ganache, watercress, liquorice meringue and lavender ice cream

Allergens: Wheat, Eggs, Gluten, Milk

DRINKS

Two glasses of wine (or beer/mineral water)
Coffee/tea

The wines that will be served are:
Plaimont Côtes de Gascogne, France
Hereford, Argentina