

**Conference Lunch**

Pumpkin Soup

Fish soup with Rouille and Croutons

Smoked Salmon Terrine, Cucumber Salad, Creamed Horseradish

Game Terrine, Plum Chutney

Salad of Buffalo Mozzarella, Artichokes and Beetroot Salad

Goujons of Plaice with Thai Dip

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Rib Eye Steak of Aged Welsh Black Beef "au poivre"  
(Served with Seasonal Vegetables and Gratin Dauphinois or Chips and Green Salad)

Navarin of Local Lamb

Wild Mushroom Risotto

Duck Confit with Savoy Cabbage and Bacon

Smoked Haddock, New Potatoes, Poached Egg, Mustard Sauce

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Pannacotta with Figs and Lavender Honey

Prune and Almond Tart

Chocolate Marquise

Plum Soup with Cinnamon Ice Cream

Steamed Ginger Pudding and Custard

Ice Cream or Sorbet

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Choose any two courses