

# lane end

CONFERENCE CENTRE

## GALA DINNER MENU

### STARTERS

Hot Smoked Salmon  
*Potato Blinis, Poached Quails Egg, Roasted  
Avocado Puree, Tomato & Basil Oil*

Chicken Parfait  
*Poppy Seed Wafer, Parmesan & Olive Biscuit,  
Fruit & Onion Chutney*

Marinated Melon with Figs  
*Cider & Apple Jelly, Roasted Beetroot*

Tomato Soup  
*Mozzarella Cream, Basil Pesto, Parmesan  
Wafer*

### MAIN COURSE

Blackened Tenderloin of Pork  
*Glazed Pressed Belly, Potato Puree, Greens,  
Sherry Sauce*

Pan Roasted Breast of Chicken  
*Pommes Fondant, Celериac Puree, Wild  
Mushrooms, Spinach, Roast Chicken Jus*

English Rump of Lamb  
*Slow Braised Shoulder, Ratatouille Vegetables  
Parmentier, Red Wine Sauce*

Rolled Fillet of Plaice with Cornish Crab  
*Chilli & Coriander Crab Bon Bons, Premevera  
White Wine Glaze*

Poached & Sautéed Potato Gnocchi  
*Seared Vegetables, Garlic & Herb Oil*

Tarte Fine of Provençal Vegetables  
*Poached Potatoes, Greek Salad*

### INTERMEDIATE COURSE

Gin & Tonic, Lemon or  
Raspberry Sorbet

Pea Veloute with Truffle Cream

Beef Tapenade  
*Wilted Peppered Rocket, Parmesan*

Seafood Timbale  
*Pickled Cucumber*

### DESSERTS

Classic Brulee and Florentine

Warm Chocolate Brownie  
*Dark Cherry & Kirsch Ice Cream*

Lemon Posset  
*Chilli Biscuit, Glazed Fruit*

Lemon Tart

Meringue Crumb