



ALLIANCE REGISTER - AR



ANNUAL CONFERENCE GALA DINNER

28TH SEPTEMBER 2024

MENU

STARTERS

Pressed Ham Hock Terrine with piccalilli dressing & toasted bread

Roast Red Pepper & Tomato Soup with basil oil & baked croutons

Warm Butternut Squash & Feta Tart with red pesto & baby leaf salad

MAIN COURSE

Lemon & Tarragon Chicken Breast on a bed of spring onion mash, chargrilled vegetables & grain mustard

Roast Loin of Pork, cider fondant potato, braised cabbage, glazed carrots & sage gravy

Oyster Mushroom & Asparagus Risotto topped with a rocket & lemon salad & truffle oil

DESERT

Sticky Toffee Pudding, toffee sauce & vanilla ice cream

Cream Filled Profiteroles drizzled with chocolate sauce

Vegan Coconut Cheesecake with macerated strawberries

PLEASE PUT THE NUMBER BESIDE EACH COURSE OF YOUR CHOICE AND RETURN WITH YOUR BOOKING FORM

PLEASE ADVISE OF ANY SPECIAL DIETRY REQUIREMENTS WHICH CAN BE STATED ON THE ATTACHED BOOKING FORM