

**DAY DELEGATE MENUS**  
**AUTUMN & WINTER COLLECTION**

**Menu 1**

Tea marinated salmon, celeriac and raisin, apple vanilla dressing

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Corn fed chicken breast, mashed potato, Paris mushrooms, buttered spinach,  
red wine sauce

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Key lime meringue tart, bitter chocolate ice cream

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Coffee or tea

**Menu 2**

Warm tart of squash, Gruyère and sage, Caesar dressing

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Fillet of salmon, pan roasted root vegetables, buttered leeks, Bouillabaisse sauce

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Honey and pear cheesecake, yoghurt ice cream

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Coffee or tea

### **Menu 3**

Tower of smoked and poached chicken, fennel and sweet red onion, Caesar dressing

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Seared sea bream, fondant potato, creamed leek, carrot and bacon, red wine sauce

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Dark chocolate and orange delice, orange reduction

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Coffee or tea

### **Menu 4**

Salmon rilette, horseradish and keta, black pepper and Parmesan biscuit

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Rump of lamb, crushed potato, aubergine purée, roasted Provençale vegetables,  
tomato tarragon jus

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Apple and Calvados délice, apple sauce

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Coffee or tea

**The above menus are only available for the months of October-March inclusive**