



## Lindhurst Rooms

Conference and Banqueting Centre

### Premiere Day Delegate Menu

Please choose six items from the following selection.

- A selection of freshly cut sandwiches (v)
  - Savoury potato skins served with a salsa dip (v)
  - A selection of dim sums with a Thai spiced sauce
    - A selection of Indian bites (v)
    - Japanese style breaded prawns
    - Hoi sin duck wrap
    - Lebanese chicken wrap
    - Chicken satay
    - Cajun chicken wings
  - Goujons of plaice
  - Roasted vegetable and sun dried tomato tartlet (v)
  - Tortilla chips with sour cream, salsa & guacamole (v)
- A Platter of freshly cut exotic and seasonal fruits will follow each meal

£25.50 +VAT per person

### Executive Day Delegate Menu

Please choose from two of the following including a vegetarian option.

- Lamb rogan josh
  - Juicy pieces of lamb bound in northern Indian spices with a tomato, onion and coriander sauce, Served with pilau rice, naan bread and mango chutney
- Creamy pork stroganoff
  - Delicate pieces of pork marinated in brandy, garlic and paprika, finished in a rich sauce of mushrooms, onions and peppers in a cream sauce with wild rice
- Salmon fillets
  - Complimented by a light cucumber sauce, new potatoes and herb salad
- Beef forestiere
  - Tender beefsteak cooked in a rich red wine sauce of smoked bacon, button onions mushrooms accompanied by rosemary roast new potatoes
- Sweet 'n' sour quorn with vegetables (v)
  - sesame fried crispy vegetables and quorn infused with fresh ginger, garlic and lime juice, enhanced in a tangy sweet 'n' sour sauce

A Platter of freshly cut exotic and seasonal fruits will follow each meal

£29.50 + VAT per person