

Conference Lunch Menu

MONDAY

Garden Pea & Tarragon Soup with Crispy Bacon
Ham Hock & Pea Terrine - Chutney, Breads, Sweet Pickled Vegetables
Watermelon, Feta, Cucumber & Mint Salad
Kale & Baby Spinach Salad, Dried Cranberries, Cashews, Citrus Dressing (VE)
Citrus Garlic Roast Chicken, Braised Cabbage, Pancetta, Baby Onions & Sauté Potatoes
Roast Sea Bream, French Beans, Chestnut Mushroom, Caramelised Onion, Lemon Butter Sauce
Jerusalem Artichoke, Woodland Mushroom & Vegan Parmesan Pearl Barley Risotto (VE)

Elderflower & Kiwi Pavlova
Seasonal Fruit Salad (VE)

TUESDAY

Moroccan Sweet Potato & Chickpea Soup with Cashew Dukka (VE)
Beetroot Salmon Gravalax with Breads, Dill Cream Cheese & Pickles
Smoked Chicken, Baby Gem Caesar Salad, Boiled Hen's Egg & Shaved Parmesan
Roast Beetroot, Pickled Fennel & Pomegranate Molasses (VE)
Buttermilk Fried Chicken Baskets with a Selection of Dips
Roast Hake, Spiced Mussel, Samphire, Chickpea & Spinach Cream
Strozzapreti Pasta Salad, Black Olive, Kale, Roast Peppers & Chilli

Seasonal Berry Eton Mess
Vegan Lemon tart (VE)

WEDNESDAY

Curried Parsnip & Apple Soup with Coriander & Rustic Croutons (VE)
Selection of Homemade Quiches
Hot Smoked Salmon Niçoise, Green Beans, New Potato, Citrus Dressing
Heirloom Tomatoes, Roscoff Onions, Sourdough & White Balsamic (VE)
Grilled Chicken, Chorizo & Roast Pepper Kebabs, Flat Breads & Mint Yoghurt
Seared Mackerel, French Bean & Pea Fricassée with Pea Tendrils
Sautéed Black Cabbage, Roast Butternut Squash, Harissa, Leek & Pilaf Rice (VE)

Milk Chocolate & Honeycomb 'Crunchie' Pots
Apple & Blackberry Crumble Tart

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Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.

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THURSDAY

Jerusalem Artichoke Soup with Crispy Capers (VE)
Selection of Sausage Rolls
Ham Hock, Garden Peas, Roast Broccoli, Ricotta & Mint
Roast Cauliflower, Radish, Shaved Carrot & Kale (VE)
Asian Roast pork, Chinese Vegetables, Spring Onion & Soy
Turkey Stroganoff, Wild Mushrooms, French Beans, Smoked Paprika & Fragrant Rice
Spinach & Ricotta Filled Gnocchi with Seasoned Garden Vegetables

Triple Fudge & Chocolate Brownie (VE)
Roast Pineapple & Meringue

FRIDAY

Roast Broccoli & Blue Cheese Soup with Toasted Sunflower Seeds (VE)
British Charcuterie, Chutney, Breads & Cornichons
Roast Aubergine, Chickpea, Verbena Harissa, Rocket & Tahini Yoghurt (VE)
Lemon & Garlic Orzo Pasta, Roast Tomatoes, Red Onion & Asparagus (VE)
Vegan Moussaka, Roast Tomato, Mozzarella & Pesto (VE)
TGIF-ish Pie, Aged Cheddar Mash, Leek & Tarragon
Thai Chicken Massaman Curry, Potato, Peanuts & Jasmine Rice

Earl Grey & Oat Milk Junket (VE)
Cherry Bakewell Slice with Mascarpone

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