

## **ML&S Friday welcome buffet**

**19.00 on Friday 10 October**

### **Starters**

Cauliflower soup with cumin oil and croutons

Smoked trout pâté with dill crème fraîche

Chicken liver parfait on toast with ginger and plum chutney

### **Mains**

#### ***Indian counter:***

Chicken rogan josh

Vegetable rogan josh

Braised rice, naan bread, mini poppadoms, mango chutney

#### ***Italian counter:***

Penne pasta in a pork Bolognese sauce

Mediterranean vegetable lasagne bake glazed with mozzarella

Garlic and herb bread

#### ***Home comforts:***

Cumberland sausages in a red wine and onion gravy

Braised beef and root vegetable casserole

Mashed potato and honey roasted carrots

### **Desserts**

Chocolate mousse with fruit coulis

Lemon tart with forest berries

Mini fruit salad pots

## **Lunch menu**

### **Saturday 11 October**

#### **Mains**

Lemon and garlic chicken thighs

Turkey lasagne

Mushroom stroganoff

Served with spiced rice, seasoned fries, seasonal vegetables and dressed salad

#### **Desserts**

Biscuit cheesecake

Chocolate sponge pudding and custard

### **Sunday 12 October**

#### **Mains**

A choice of carvery meats

Roast loin of pork

Roast chicken in sage and onion

Baked aubergine filled with ricotta cheese and tomato sauce

Served with roasted potatoes, vegetables, Yorkshire puddings and gravy

#### **Desserts**

Lemon meringue pie

Vanilla cheesecake



## **RSGB 2025 Convention Gala Dinner**

**20:00 on Saturday 11 October**

### **Starters**

Cream of spinach and nutmeg soup with garlic croutons

Greek salad, feta, olives, tomato, cucumber and dressed leaves

### **Mains**

Honey and sugar baked gammon, creamy mashed potato, roasted root vegetables, Bramley apple sauce and pan gravy

Courgette and basil risotto with a black olive crumb and dressed wild rocket

### **Dessert**

Tropical fruit cheesecake on a mango and passion fruit sauce