



OCD-UK

CONFERENCE MEAL

Please choose one option from each course

OCD
UK

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff on the day who will be able to assist you.

MENU *of the day*



STARTERS:

Roasted red pepper and fresh tomato soup (V)

Topped with a crunchy basil pesto croute

Smoked haddock and spring onion fishcake

Served with a generous side of tartar sauce

Ham hock and leek terrine

Plated with a fresh new potato salad and a mustard dressing

* * *



MAINS:

Slow cooked belly of tender pork

Served with gratin potato, with a rich red wine and fresh thyme gravy

Tomato and fresh basil stuffed chicken breast

Plated with fondant potato and a white wine cream sauce to complement

Oven-baked fillet of succulent salmon

Served on a bed of crushed chive potatoes, with tomato & mascarpone sauce

Sri Lankan Sweet Potato and Coconut Curry (V)

Served with fragrant rice

* * *



DESSERTS:

Warm, sticky toffee pudding

Served with rich caramel sauce and a scoop of fresh vanilla pod ice cream

Smooth and tangy lemon tart

Served with a rich cherry compote and a drizzle of vodka infused crème fraiche

Indulgent and creamy chocolate fudge cheesecake

Served with a complementary vanilla cream and raspberry puree

Carpaccio of Pineapple (V)

Drenched in elderflower syrup finished with raspberry sorbet

Please advise your choices to office@ocduk.org by Tue 29th Oct