**BSODR**

**Conference Menu**

**Royal Armouries**

Sunblushed Tomatoes and Roasted Asparagus Salad)

Or

Smoked Scottish Salmon

Served on a potato and horseradish salad, with pickled vegetable and lemon verbena gell

**Duo of Lamb** (H)

Slow braised rump of lamb and herb crusted rack of lamb served with dauphinoise potatoes, lightly spiced carrot and butternut pureé, seasonal greens and a

cranberry jus

Or

Roasted Vegetable Roulade (v)

Courgettes, peppers, butternut squash and aubergine, roasted with garlic and herbs, rolled in vegan puff pastry served with dauphinoise potatoes and a

sweet pepper sauce

~oOo~

Trio of chocolate Mousse

A trio of chocolate mousse – white, dark and milk, set on an almond wafer and served with chocolate sauce

~oOo~

Tea/Coffee served with mints