

SSAT National Conference 2018
PURE IMAGINATION

Gala Dinner Menu

Option 1

STARTER

Longley Farm butter and freshly baked breads

*Double baked goats cheese souffle – seasonal
poached pear – beetroot & plum chutney – spiced
honey dressing*

MAIN

*Pork tender fillet - ham hock Welsh rarebit pie –
black pudding bon bon – kale – butternut squash –
caramelised apple puree – Marsala jus*

DESSERT

*A strawberry & raspberry mousse topped with
yuzu marshmallow shot dessert*

Sharing platter of cheese

Freshly brewed coffee/selection of teas

Option 2

STARTER

Longley Farm butter and freshly baked breads

*Double baked goats cheese souffle – seasonal
poached pear – beetroot & plum chutney – spiced
honey dressing*

MAIN

*Pumpkin & sage arancini – griddled courgette –
tomato & caper tapenade – watercress emulsion*

DESSERT

*A strawberry & raspberry mousse topped with
yuzu marshmallow shot dessert*

Sharing platter of cheese

Freshly brewed coffee/selection of teas