



Manchester  
Conference  
Centre

**Chicken Breast, Field Mushroom  
& Tarragon Blanquette**

Topped with short crust pastry

**Diced Steak & Root Vegetables**

Braised in stout with parsley & thyme

**Cannelloni of Lamb**

With mint, spinach & lemon

Baked in a tomato & garlic sauce

**Chicken, Spinach, Cauliflower & Chickpeas**

In a korma style sauce with toasted almonds

**Stir-fried Pork in Oyster Sauce**

With peppers, ginger, chilli & garlic

**Natural Smoked Haddock**

Baked with cherry & plum tomato

And topped with a sharp cheese sauce

**Salmon Fillet & Braised Leeks**

**Wrapped in Puff Pastry**

Lemon & dill sauce

**Grilled Sea Bass**

With chorizo & patatas bravas

**Roast Black Bream**

With caponata (sweet & sour aubergine)

& a shrimp dressing



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## **Vegetarian Options**

### **Potato Gnocchi**

With olives & Romanesque cauliflower  
In a balsamic tomato sauce

### **Tagine of Aubergine & Sweet Potato**

With coriander & tomato cous-cous

### **Field Mushroom, Spinach & Ricotta Cheese Lasagne**

### **Vegetable Mousakka**

Baked Mediterranean vegetables & Quorn mince  
Layered with aubergine & spiced cheese sauce

### **Roast squash, pepper & goat's cheese**

Filo pastry bake

### **Red Lentil & Mixed Vegetable Jalfrezi**

With saffron rice