## Echelon Conference Thursday 10 October 2024 Dinner Options

Dinner Menu

Iberico ham, watermelon, dukkah

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Rump of salt marsh lamb, gratin dauphinoise, wilted greens, French beans, port wine and redcurrant jus

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Raspberry dome cheesecake, crème brulee filling

Served with meal:

½ Bottle of House Wine½ Bottle of Mineral Water

Vegan Dinner Menu

Heritage tomato quinoa, caramelised aubergine purée, Kalamata olive crumb

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Plant based shitake mushroom steak, wild mushroom ragout, mash, seasonal vegetables

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Chocolate delice, macerated berries

Served with meal;

½ Bottle of House Wine½ Bottle of Mineral Water

