

MENU

STARTERS

Cured salmon, Wakame seaweed and endive herb salad

MAIN COURSE

Fillet of Aberdeen steak, caramelised celeriac, baby vegetables, dauphinoise potato, bone marrow and port jus

DESSERT

Apple tarte tatin éclair

*Vegetarian and vegan options are available but must be booked in advance. Please advise us of any dietary requirements or food allergies by no later than Friday 19 September 2025, by emailing conference@echelonip.co.uk