

ARRIVAL DAY MENU

Enjoy your first night at Conference with a waiter served meal, followed by coffee and entertainment on Friday 11th October (arrival day) to make the opening of your Conference Weekend run smoothly.

This needs pre-ordering at Point of Booking by putting the corresponding number of your choice on the booking form. There are gluten free, vegan and diabetic options available, please indicate this in the notes section. Any queries, please contact the Team at IOW Tours – **01983 405116**. www.iowtours.com

Starters

1. **Leek & Potato Soup**, Chive Crème Fraiche, Fresh Baked Bread (V,GF)
2. **Chicken Liver Parfait**, Red Onion Marmalade, Toasted Brioche (GFA,DFA)
3. **Wild Autumn Mushrooms**, Cream Tarragon Sauce, Toasted Crostini (V,GFA)

Main Courses

1. **Braised Featherblade of Beef**, Creamy Mash, Onion Jus (GFA)
2. **Grilled Haddock Fillet**, Dressed Roquette, Sautéed New Potatoes & Peppers, White Wine Sauce (GFA,DFA)
3. **Roasted Mediterranean Tart**, Sautéed New Potatoes, Red Pepper Coulis (V,GFA)

All Served with Autumn Vegetables

Puddings

1. **Crème Brûlée**, Handbaked Shortbread (V,GFA)
2. **Strawberry & Almond Bakewell Slice**, Crème Anglaise (V)
3. **Warm Sticky Toffee Pudding**, Butterscotch Sauce, Ice Cream (V,VeA)
4. **Tropical Fruit Salad, Fruit Sorbet** (on request for dietary requirements) **V,VE,GF,DB**

Please indicate any dietary requirements on your booking form.

GF – Gluten Free ♦ GFA – Gluten Free Option Available if advised at booking

DF – Dairy Free ♦ DFA – Dairy Free Option Available if advised at booking

V – Vegetarian ♦ VE – Vegan ♦ VeA – Vegan Option Available if advised at booking

DB – Pudding Suitable for Diabetics