

CONFERENCES AT THE IZAAK WALTON HOTEL

SAMPLE CONFERENCE MENU

Starters

Homemade Soup of the Day with Homemade Bread

'Hot Smoked' Salmon with Beetroot Purée, Watercress & Beetroot Confit

Pan Fried Pigeon Breast with Celeriac Fondant & Winterberry Jus

Mains

Pan Fried Chicken Breast with Potato Purée, Confit Peppers, Onions, Olives & Leek Cream

Wild Mushroom Risotto with Parmesan, Watercress & Truffle Oil

10oz Sirloin Steak with Braised Oxtail Bon Bon, Double Cooked Chips & Triple Peppercorn Sauce

Pan Fried Sea Bass Fillet with Chive, Hollandaise, Buttered New Potatoes & Sautéed Samphire

Desserts

Sticky Toffee Pudding with Butterscotch Two Ways, Vanilla Ice Cream & Spun Sugar

Vanilla Crème Brûlée with Shortbread Biscuit & Sharp Berry Coulis

A Selection of Local Cheeses with Apple Chutney, Celery, Assorted Fruit, Walnuts & Biscuits

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

Please also be aware that some of our Game Dishes may contain shot.