Thursday 5th July

Gala Dinner Menu

‘Sussex by the Sea’

Canapés to be served during drinks reception

Pesto & Poppy seed Goats Cheese, Red Onion Marmalade, Grape
Posh’ King Prawn Cocktail, Spring Onion & Cucumber Salad, Classic Prawn Sauce
Crispy Duck, Cucumber & Spring Onion, Hoi Sin Sauce
Shredded Smoked Chicken, Coriander & Mango Salsa
Bruschetta – Roasted Vine Cherry Tomato, Mozzarella, Guacamole, Basil

Starter

Salmon, Horseradish & Lime Riette
Crisp, Cranberry and Rosemary Bread, Cucumber Salsa

Vegetarian Option

Local Asparagus
Hollandaise Sauce, Parmesan, Roquette Salad

Main

Breast of Sussex Organic Barn Reared Chicken
Crushed Potatoes with Garlic and Rosemary, Wild Mushrooms, Green Beans, Vanilla Sauce

Vegetarian Option

Penne Pasta, Wild Mushrooms
Local Wild Mushroom Selection, Mushroom Cream, Parmesan, Summer Peas, Pea Shoots

Pudding

Lemon and Vanilla Posset
Fresh, local Raspberries, Orange Shortbread

Followed by...

‘Hada Del Cafe Fairtrade Coffee, Twinings or Fruit Tea, with Homemade Fudge
Gala Dinner Caterers – ‘Red Anywhere’

Dan Clarke is the Creative Chef and Director of Red Anywhere.

Dan is also a Master Chef of Great Britain and has won over 10 Gold and Silver Medals for cooking in live competitions.

He trained in Cornwall and has worked with some of the best chefs in the country including Gordon Ramsey and Rick Stein, and in some of the nicest UK establishments including.... Pennypots Restaurant, Gidleigh Park, Le Talbooth and Bailifscourt Hotel.

Dietary requirements

Dear Delegate,

Please make certain to let us know of any special dietary requirements at time of registration. The latest we can receive this information is one week before the gala dinner. Thank you.