

MAYFLOWER SANCTUARY BAWTRY  
ADCH CONFERENCE

M E N U

STARTERS

Leek & Potato Soup with Chive Sour Cream (GFO)

Classic Prawn Cocktail with Baby Gem Lettuce, Marie Rose Sauce &  
Granary Bread (GFO)

Chicken & Apricot Terrine with Balsamic Red Onion Chutney &  
Sourdough Toast

Spiced Cauliflower with Red Lentil Dahl, Coconut & Coriander  
Cress (VE/GF)

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MAIN COURSE

Supreme of Free Range Chicken with Red Wine & Smoked Bacon  
Sauce (GF)

Baked Fillet of Salmon with Pesto & Lemon Cream Sauce (GF)

Red Pepper, Courgette & Aubergine Pave with Garlic Roasted Sweet  
Potatoes, Plum Tomato & Smoked Paprika Sauce (V/GF)

Chestnut Mushroom Bourguignon with Rosemary Polenta & Kale,  
Tender Broccoli (VE/GF)

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DESSERT

Baked Vanilla Cheesecake with Marinated Strawberries & White  
Chocolate Mascarpone

Warm Sticky Toffee Pudding with Caramel Sauce & Vanilla Bean Ice  
Cream (GFO)

Lemon Meringue Tart with Raspberry Sauce & Freeze Dried  
Raspberries

Chocolate Truffle Brownie Torte (VE/GF)