

**HORSES INSIDE OUT**

# Conference Dinner Menu

Saturday 17<sup>th</sup> February 2024

Drinks in the bar from 6pm

Dinner at 7pm

Dress code: smart casual

Please tick your choices

Starters:

Dill cured salmon and celeriac remoulade with pea shoot salad and toast	
Butternut squash soup with toasted pumpkinseeds and chives (ve) (veg)	

Main Course:

Breast of chicken with potato terrine, tenderstem broccoli and wild mushroom veloute	
Open wild mushroom and leek pie with a puff pastry lid, broccoli and olive oil mash (ve) (veg)	
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Desert:

Vanilla cheesecake with a forest fruit compote	
Fresh fruit salad served with a mixed berry sorbet (ve)	

After Dinner:

Tea or Coffee and Chocolates

Please email your dinner choices to [info@horsesinsideout.com](mailto:info@horsesinsideout.com)