



## THE STOBART LESTERS – MENU

Trio of starters: crab and crayfish timbale, duck ballotine and smoked salmon parcel

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Pave of Jacob's ladder of beef with dauphinoise potatoes, celeriac puree, turnip and baby carrot with a red wine sauce

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Almond praline and vanilla Chantilly, carrot cake with blood orange gel, caramelised apricot with praline apricot sauce

### VEGETARIAN MENU

Trio of starters: goat cheese and truffle cheesecake, courgette, pumpkin and lentils parcel and rainbow vegetable roll

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Millefeuille of aubergine with onion compote, brie cheese, ratatouille, kale, baby carrot and tomato sauce

**Dietary requirements must be pre-booked at least 2 weeks prior to the event by contacting the PJA Office. Should the hotel not be informed of your requirements then regrettably we may not be able to accommodate them on the day of the event.**

**If you or anyone suffers from any allergies or food intolerances and wish to find out more about the ingredients we use, please inform a member of staff and they will be pleased to supply the relevant information.**