

# Conference Menu

Please select three starters, three mains and three desserts for your group. Following this we shall create a personalised menu and menu entry form for you to input guest names, choices and dietary requirements.

Final choices are due 14-days prior to your event. Please note any changes after the submission date may incur additional charges.

## To Start

### Chestnut Mushroom & Basil Soup (v)

Sour cream , basil oil, black pepper croutons

### Butternut squash velouté (ve/gf)

Toasted pumpkin seeds, pumpkin seed oil roasted butternut squash

### Plum tomato & tarragon soup (v)

Chives, paprika cream, tomato crisp

### Torched goats' cheese (v/gf)

Tomato salad, tomato & basil dressing, toasted pine nuts

### Courgette & aubergine tart (v)

Olive tapenade, sun blushed tomatoes, chive dressing

### Pork & bacon terrine (gf/df)

Pickled apple, tomato dressing, micro herbs

### Chicken liver pate

Red onions, toasted brioche, rocket

### Prawn & avocado salad (gf/df)

Lemon, rocket, caper & dill dressing

### Salmon rilette (gf)

Gribiche dressing, lemon, cherry tomatoes

(V) vegetarian suitable, (GF) gluten free, (VE) vegan suitable, (DF) dairy free  
Some of the dishes on the menu may contain food allergens and we are unable to guarantee no traces.  
Should you require further information regarding ingredients please speak to your Foxhills contact.

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## To follow

### Roast Breast of Chicken (gf)

Oyster mushrooms, chive sauce, fondant potato, tender stem

### Slow Roast Pork Belly (gf)

Mustard mash, apple jus, roasted carrot with caraway crust

### Confit of Duck Leg (gf)

Olive oil mash, greens beans, port jus

### Braised Feather Blade of Beef (gf)

Thyme mash, roasted carrot, tender stem & red wine sauce

### Fillet of Seabass (gf)

Potato & pea cake, lemon thyme sauce, wilted spinach

### Pan Roasted Salmon (gf)

Broad bean & pea cream, new potatoes, crispy onions

### Roasted Bream Fillet (gf)

Pea risotto, tomatoes, dill oil

### Mushroom & Leek Wellington (v)

Soubise sauce, wilted kale, carrot fondant

### Pasta Risotto (ve/gf)

Shitake mushrooms, roasted shallot, chives

### Celeriac & Miso Steak (v)

Mash, tender stem, tomato & chilli sauce

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## To Finish

### Passion Fruit Cheesecake (v)

Mango sorbet, passion fruit granola

### Chocolate Torte (v)

White chocolate, raspberries & coulis

### Warm Chocolate Brownie (gf/v)

Fudge sauce, strawberries, Madagascan vanilla ice cream

### Caramelised Lemon tart (v)

Orange & ginger compote, cinnamon ice cream

### Caramelised Pineapple Steak (ve/gf)

Coconut sorbet, caramel sauce, toasted coconut granola

### Sticky Toffee Pudding (v)

Toffee sauce, strawberries, Madagascan vanilla ice cream

### Caramelised Vanilla Brullee (v)

Cinnamon & lemon shortbread

### Orange & Pistachio Polenta Cake (ve/gf)

Raspberries, Chantilly cream, pistachio crumble

### Cheese & Biscuits (v)

Berks well, brie, Cropwell bishop cheeses with grapes & biscuits

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