



Pall Mall
Conference Day Delegate
Package 2020

Conference Day Delegate Package

Daily delegate rate at £90.00 per person including VAT
Based on a minimum of 30 delegates

Conference Package

The conference package includes:

Room hire

Tea, coffee and pastries on registration

Mid-morning tea, coffee and biscuits

Afternoon tea and coffee with sweet pastries

Three-course lunch from the menu selection or any working lunch menu

Pads, pencils and mints

Flipcharts, pads, marker pens and a projector screen can be made available on request

Starters

Wild mushroom and truffle croutons (v)

Chicken consommé, truffles and vegetable pearls

Butternut squash soup with spring onions and chili (v)

Royal Automobile Club cured smoked salmon, lemon and caper berries

Prawn cocktail, avocado purée and Parmesan palmiers

Lobster bisque and fine Cognac

Chicken, wild mushroom terrine with pear chutney

Salad of Parma ham, celeriac remoulade, rocket salad and basil oil

Queen scallop salad, pickled fennel and paprika aioli

Chicken liver parfait, apple chutney and brioche

Vegetarian tien, endive, pickle, fennel and herb oil (v)

Main Courses

Scottish salmon, sea vegetables, mousseline potatoes and champagne velouté

Roasted sea bream, shaved fennel, Israeli couscous and cider sauce

Slow cooked belly pork, potato purée, charred hispi cabbage and cider jus

Escalope of pork, champ mash and sage jus

Braised venison Bourguignon, potato purée and roasted roots

Roast rump of lamb, beans, peas, fondant potato, basil and olive jus

Cornfed chicken breast, leek mash and Forestière sauce

Steak, kidney and mushroom pie, potato purée and tender stem broccoli

Toasted barley risotto, vegetables, charred egg plant and wild mushrooms (v)

Portabello mushroom, leek, brik pastry and blue cheese sauce (v)

Potato gnocchi, tomatoes, basil and roasted root vegetable (v)

Roast sirloin of Hereford beef, Yorkshire pudding, market vegetables and roast potatoes (£6.20 per person supplement)

Desserts

Apple tarte tatin, caramel sauce and vanilla ice cream

Banoffee pie, banana crèmeux and crème Chantilly

Chocolate and hazelnut profiteroles

Pear tart, blackberry curd and blackberry cream

Salted caramel mousse and chocolate ice cream

Tiramisu, espresso ice cream and milk chocolate

Orange crème brûlée and garibaldi biscuit

Eton mess, seasonal berries and cream

Coffee

Our menu may contain allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order.



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