



Pall Mall
Conference Day Delegate
Package 2019

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

Forest mushroom veloute with truffle oil (v)

Salad of roast figs, mozzarella, parma ham and watercress

Smoked salmon terrine with cucumber ketchup

Classic prawn cocktail

Tuna salad nicoise

Shellfish bisque, parmesan straws

Carpaccio of Port poached pear, Beauvaise cheese and walnut dressing (v)

Prawn, Queen scallop and saffron risotto

Parfait of chicken liver and foie gras, compote of kumquats and warm brioche

Penne with leeks and sage cream (v)

Caesar salad

Smoked haddock Scotch egg, fine vegetables and chive butter sauce

Potato, leek and Caerphilly tart, dressed leaf salad (v)

Medley of smoked and cure fish, horseradish chantilly

Cream of asparagus soup, herb tortellini and chive oil (v)

Westcombe Cheddar twice baked soufflé, green tomato chutney (v)

Wild mushroom tea, cheese palmiers (v)

Main Courses

Pan roasted salmon medallion, mousseline potatoes, samphire and Champagne sauce

Pan seared sea bream, roasted mediterranean vegetables, basil mash and balsamic vinegar

Supreme of free-range chicken, fricassee of forest mushrooms, chive mash and fine green beans

Slow cooked belly pork, pork cheeks, mousseline potato, long stem broccoli, glazed apple and cider jus

Escalopines of veal, Hungarian paprika cream, herb gnocchi and garden vegetables

Rump steak, Guinness and shallot pudding, puree potato and market vegetables

Roast breast of Gressingham duck, roasted fig, Port and blueberry sauce, fondant potato and fine green beans

Braised venison bourguignon, potato and celeriac puree, roasted roots and braised red cabbage

Roast rump of Southdown lamb, potato gratin, roasted roots, tarragon jus

Supreme of free-range chicken wrapped in Serrano ham, served on a casserole of beans, chorizo, piquillo pepper and tomato with olive oil potato

Pithivier of artichoke and wild mushrooms, watercress cream and truffle oil (v)

Charlotte of mediterranean vegetables, red pepper sauce and basil oil (v)

Asparagus ravioli, peas and broad beans and chive cream (v)

Roast sirloin of Hereford beef, Yorkshire pudding, market vegetables and roast potatoes (£5.00pp supplement)

Desserts

Apple tarte tatin, caramel sauce and vanilla ice cream

Iced peanut parfait, raspberry jelly and peanut brittle

Fine pear tart, blackberry curd and blackberry cream

Exotic pavlova, passion fruit meringue, mint gel kiwi sorbet

Spiced pineapple carpaccio, marinated mango and lime

Lemon and yuzu tart, yuzu caviar, yoghurt meringue, amaranth

Sticky toffee pudding, medjool dates, brown butter ice cream

Chocolate delice, dulce de leche ice cream and chocolate orange streusel

Eton mess, berries and cream

Bourbon poached pear, kataifi pastry, spiced diplomat cream

Orange crème brulee, garibaldi biscuit

Baked vanilla cheesecake, hazelnut crumb and praline
Chocolate fondant, white chocolate cream, vanilla ice cream
Artic roll, blueberry ice cream and mixed berries
Tiramisu, coffee ice cream and milk chocolate

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.



89 Pall Mall, London SW1Y 5HS 020 7930 2345