

## Restaurant Lunch – Daily Delegate Packages



2014

Created by  
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## Monday

### **Smoked duck**

*Waldorf salad and apple balsamic*

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### **Pan fried chicken breast**

*baby onions, bacon and wild mushrooms*

### **Basil gnocchi**

*wilted rocket, sun dried tomatoes and  
parmesan (v)*

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### **Pear and almond tart**

*clotted cream*

## Wednesday

### **Poached salmon**

*picked beetroot and horseradish cream*

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### **North York slow cooked pork cutlets**

*cider sauce*

### **Penne pasta bake**

*roasted red peppers, black olives and  
artichokes (v)*

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### **White chocolate cheesecake**

*raspberry sauce*

## Tuesday

### **Tomato and mozzarella salad**

*rocket and pesto dressing (v)*

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### **Confit duck leg**

*haricot beans and chorizo*

### **Stuffed peppers**

*couscous and spicy tomato sauce (v)*

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### **Lemon tart**

*raspberry sorbet*

## Thursday

### **Tomato and goats cheese tart**

*red onion jam and rocket (v)*

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### **Scottish Salmon**

*white wine cream sauce*

### **Potato and mushroom gratin**

*wild mushroom sauce (v)*

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### **Chocolate tart**

*orange mascarpone*

## Friday

**Chargrilled vegetables**  
*rocket and feta cheese salad (v)*

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**Fish cakes**  
*parsley butter sauce*

**Tagliatelle**  
*wild mushroom with parmesan (v)*

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**Tiramisu**  
*Mascarpone cheese, coffee liqueur and  
fresh cream*

## Weekend

**Ham, cheese and onion quiche**  
*tomato chutney and rocket salad (v)*

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**Slow cooked beef steak**  
*olive thyme sauce*

**Spinach and ricotta tortellini**  
*sun dried tomatoes and parmesan (v)*

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**Raspberry cheesecake**