

DALGARVEN

COUNTRY HOTEL

CONFERENCE MENU 2 COURSE LUNCHEON MENU SUBJECT TO CHANGE

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Chefs Soup of the Day With Freshly Baked Bread
Breaded Mushrooms with a Garlic Dip (V)
Chef's Pate with Warm Toast & Red Currant Jelly
Fan of Melon With Fruit Coulis (V)
Breaded Brie with Red Currant Jelly and Garnish
Garlic Bread Slices With Garnish & Coleslaw
Prawn Cocktail (Extra £1.00)

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Breaded Haddock
Sliced Roast Beef with a Black Cracked Peppercorn Sauce
Poached Breast of Chicken With Leek & Smoked Bacon Cheese Sauce
Home Made Lasagne
Warm Strips Of Cajun Chicken Salad
Dalgarnen Grilled Breakfast.
(Sausage, Bacon, Black Pudding, Tomato,
Potato Scone, Sauteed Mushrooms & Fried Egg)
Vegetarian Dish of the Day (V)

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Banoffe Crepes
Home-made Profiteroles on a bed of Chocolate Sauce
Home Made Strawberry Cheesecake
Dream of Rob Roy
Cheese Plate (Extra £1.00)

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Tea and Coffee Inclusive
Speciality Coffee (Extra 50p)

A MEMBER OF STAFF WILL LEAVE A MENU DURING YOUR MORNING BREAK AND WILL COLLECT IT PRIOR TO THE COMMENCEMENT OF YOUR MEETING SO THAT WE CAN TAKE A PRE-ORDER FOR YOUR LUNCH. THIS ENSURES SMOOTH SERVICE AND TIMING FOR THE REST OF YOUR MEETING.