



LTG NORTHERN CONFERENCE MENUS



Friday evening supper (£10 for 2 courses)

Mains

Beef Stew

Beef stew in Joshua Jane Ale from Ilkley Brewery,
served in Yorkshire Pudding with vegetables

Chicken Breast

In tomato and basil sauce with garlic bread and vegetables

Vegan Lasagne (V) (D)

With garlic bread and vegetables

Desserts

Apple Crumble with cream

(With almond milk custard (V))

Yorkshire Curd Tart with cream

Saturday lunch buffet (included)

Choice of home-made quiches, sausage rolls, Coronation chicken, salads, bread, crisps.

Cheese and onion pasty (Vegan option to order)

Treacle and orange tart, chocolate muffins, fresh fruit salad with cream.

Saturday evening meal at 'La Casa' Restaurant (£26 for 2 courses)

Mains

Poached Salmon (GF)

Poached salmon with roasted new potatoes, asparagus and creamy tzatziki, butter and dill sauce

Mediterranean Stew (GF) (D) (V)

Slow cooked vegetables in tomato and garlic sauce with mushrooms, mixed peppers, onions, bay leaf,
Mediterranean herbs and spices, served with salad and bulgar rice.

Grilled Lamb (GF) (D)

Marinated in a blend of Mediterranean herbs and spices, char grilled, served with roasted new potatoes,
salad, creamy tzatziki and tomato and garlic sauce

Desserts

Eton Mess

Pistachio Baklava

Chocolate Brownie (GF)

Ice-cream

Menu Key V = Vegetarian/Vegan, GF = Gluten Free, D = Dairy Free