



*The Summer
Crop Circle
Lectures*

Conference Dinner Menu 2012

Starters

Served at your table...

Chicken Tikka

Potato Skins

Garlic Bread

Asparagus Rolls in filo

Tempura Battered Vegetables

Served with : hummus, guacamole, Cheese & Chive dip and salad Bowl

Mains

Served from the buffet table...

Homemade Steak & Ale Pie

Tender Chunks of Steak cooked in locally brewed ale with a Suet Crust Lid

Smoky Fish Pie

A medley of smoked fish and prawns combine in a bechamel sauce with a creamy potato top

Chicken Chasseur

Succulent chicken breast in a rich red wine sauce with black olives

Tomato Tumble (v)

A tomato ragout with a cheese scone topping

All dishes are served with Herby New Potatoes and a Seasonal Vegetable Medley

Desserts

Miniature Dessert Selection served at your table...

Baked Vanilla Cheesecake

Chocolate Profiteroles/Eclairs

Lemon Meringue Pie

All served with fresh pouring cream

Coffee or Tea to finish

Note: Iced water will be placed on all tables and there will be a bar open for the purchase of additional drinks

Catering by Devizes Catering Company - Note: menu subject to change if necessary