



Gala Dinner Menu

Gala Dinner choices are selected as part of the booking form and cannot be changed

Starter

Beetroot and Feta Bruschetta (Vegetarian / Nut Free)

Dietary alternatives available:

Vegan - Beetroot and Vegan Cheese Bruschetta (Vegan / Nut free)

Gluten Free - Beetroot and Feta Bruschetta (Gluten Free / Vegetarian / Nut Free)

Main Course

Pale Ale Braised Beef with maple glazed parsnips, smoked pomme puree and a creamy pepper and brandy sauce (Gluten Free)

Dietary alternative available:

Lactose Free - Pale Ale Braised Beef with maple glazed parsnips, crushed new potatoes and a creamy pepper and brandy sauce (Lactose Free / Gluten Free)

OR

Spiced Butternut Squash, Pea and Sage Risotto (Vegan / Gluten Free / Nut Free)

Dessert

Passion Fruit Cheesecake (Vegetarian / Nut Free)

OR

Chocolate Truffle Brownie (Vegan / Gluten Free / Nut Free)

All details subject to change

*Items marked as Nut Free contain no nut ingredients,
but that the hotel cannot promise a completely nut free environment.*

If your dietary requirements do not match the options available
please email training@heloac.ac.uk