



## **Wednesday Evening Buffet Menu**

Spicy Chilli Con Carne with Rice & Peas (Vegetarian Option Available)

Chicken Fajitas

Vegetable Burritos with Smoked Cheese Sauce

Nachos with Jalapeños Peppers & Monterey Jack Cheese

Spicy Potato Wedges ~ Guacamole ~ Cream Cheese  
Corn on the Cob with Herb Butter ~ Selection of Salads & Dips



Tropical Fruit Salad with Sweetened Vanilla Cream  
Churros and Ice Cream

## **Gala Dinner Menu**

*Gala Dinner choices have all been made as part of the booking form. Any changes to your selections should be communicated to the Training Team by Friday 17th December, after which time we cannot guarantee changes will be accepted by the hotel*

### **Starter**

Vine and Sundried Tomato Bruschetta with Crumbled Feta, Black Olives and Basil Pesto (*Vegetarian*)

*The hotel will be offering variations on this bruschetta options to fit with dietary requirements (Gluten Free / Vegan / Nut Free / Dairy Free)*

### **Main Course**

Glazed Feather Blade of Beef and Creamed Mashed Potato, Root Vegetables in Parsley and Sticky Beef Sauce (*Gluten Free & Nut Free*)  
(*Can be Dairy Free on request*)

OR

Beetroot and Feta Wellington with Artichoke, Charred Red Pepper, New Potatoes and Rocket (*Vegetarian*)

OR

Wild Mushroom and Truffle Risotto topped with Rocket  
(*Vegan and Gluten Free*)

### **Dessert**

Dark Chocolate Delice with Caramel Popcorn and Vanilla Ice Cream  
(*Vegetarian*)

OR

Chocolate and Orange Tart with Glazed Orange and Chocolate Ice Cream  
(*Vegan*)

OR

Apple and Pear Crumble  
(*Gluten Free and Dairy Free*)