

ESEE Conference Dinner

Leeds Town Hall

Wednesday 1 July

Sparkling Wine on Arrival
House Wine served with Dinner

Menu

Red Onion and Cherry Tomato Tart with English Goats Cheese, Pesto oil and
Yorkshire Beetroot Puree (V)

Slow Cooked Shoulder of Lamb served with Fondant Potatoes, Seasonal
Vegetables, and served with a redcurrant and rosemary jus

Mixed Vegetable Tagine served with Moroccan Spiced Cous Cous

Seasonal Berry and Prosecco Jelly