



## AAMS18 Dinner Menu

Monday 3<sup>rd</sup> September, 19.30 p.m.

Inox Conference Suite

### *To begin*

Freshly Baked Bread and Henderson's Butter

### *Starter*

Twice Baked Goats Cheese Soufflé with Garden Salad and Sunblush Tomato Dressing [V]

### *Main Course*

Braised Shin of Yorkshire Beef, Confit Garlic Mash, Warmed Pickled Red Cabbage, Welbeck Portland Sauce

*Vegetarian option:* Mushroom Wellington with Roast Potatoes and Parsnips, Seasonal Vegetables, Yorkshire Pudding and Mushroom Gravy

### *Desserts*

The INOX Aquafaba Chocolate Mousse, Pear, Red Wine and Vanilla Syrup [V]

### *To finish*

Freshly brewed Coffee and INOX Petit Fours