

# Minster *Mill*

## Conference Dinner Menu

Ham hock terrine  
piccalilli puree, sour dough

Cured salmon  
cucumber, buttermilk, dill

Whipped goats' cheese mousse  
walnut, granny smith, grapes



Braised blade of beef  
smoked potato, celeriac roasted in beef fat

Roasted cod  
haricots, cauliflower, dill sauce

Curried lentils  
braised fennel, lemongrass sauce



Chocolate mousse  
raspberries, cocoa nib tuile

Salted caramel tarts  
strawberries, pistachio

British cheese selection  
chutney, crackers

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## Conference Dinner Menu

Chicken liver parfait  
blackberry, chicken skin

Cured trout  
orange, pickled fennel

Pea soup  
sour cream, chive



Roast chicken breast  
fondant potato, roscoff onion, madeira sauce

Monkfish  
crushed spiced potato, cauliflower, curry sauce

Braised king oyster mushroom  
polenta chips, mushroom ketchup



Lemon posset  
blueberry, almond

White chocolate mousse  
passionfruit, toasted coconut

British cheese selection  
chutney, crackers