

Extraordinary Experiences Conference

Conference Dinner
Monday 3 September 2007

Starters

Soup of the Day

Fois Gras Parfait, Date & Tamarind Chutney

Carpaccio of Beef & Rocket Salad

Main Course

Homemade Tagliatelle with Creamy Wild Mushroom,
Spinach Sauce & Truffle Oil

Pan-fried Seabass Fillets, Sautéed Chestnut Mushrooms &
Chorizo Sausage

Lamb Rump, Garlic Mash, Mange Tout & Rosemary Jus

Dessert

Vanilla Crème Brule

White & Dark Chocolate Marquise

Cheese & Biscuits

Coffee & Chocolates

