

Thursday 5<sup>th</sup> July

## **Gala Dinner Menu**

### ***'Sussex by the Sea'***

#### ***Canapés to be served during drinks reception***

Pesto & Poppy seed Goats Cheese, Red Onion Marmalade, Grape  
Posh' King Prawn Cocktail, Spring Onion & Cucumber Salad, Classic Prawn Sauce  
Crispy Duck, Cucumber & Spring Onion, Hoi Sin Sauce  
Shredded Smoked Chicken, Coriander & Mango Salsa  
Bruschetta – Roasted Vine Cherry Tomato, Mozzarella, Guacamole, Basil

#### ***Starter***

##### **Salmon, Horseradish & Lime Riette**

Crisp, Cranberry and Rosemary Bread, Cucumber Salsa

Vegetarian Option

##### **Local Asparagus**

Hollandaise Sauce, Parmesan, Roquette Salad

#### ***Main***

##### **Breast of Sussex Organic Barn Reared Chicken**

*Crushed Potatoes with Garlic and Rosemary, Wild Mushrooms, Green Beans,  
Vanilla Sauce*

Vegetarian Option

##### **Penne Pasta, Wild Mushrooms**

Local Wild Mushroom Selection, Mushroom Cream, Parmesan, Summer Peas, Pea  
Shoots

#### ***Pudding***

##### **Lemon and Vanilla Posset**

Fresh, local Raspberries, Orange Shortbread

*Followed by...*

'Hada Del Cafe Fairtrade Coffee, Twinings or Fruit Tea, with Homemade Fudge



### Gala Dinner Caterers – ‘Red Anywhere’

Dan Clarke is the Creative Chef and Director of Red Anywhere.

**Dan is also a Master Chef of Great Britain and has won over 10 Gold and Silver Medals for cooking in live competitions.**

He trained in Cornwall and has worked with some of the best chefs in the country including Gordon Ramsey and Rick Stein, *and* in some of the nicest UK establishments including.... Pennypots Restaurant, Gidleigh Park, Le Talbooth and Bailifscourt Hotel.

### **Dietary requirements**

Dear Delegate,

**Please make certain to let us know of any special dietary requirements at time of registration.** The latest we can receive this information is one week before the gala dinner. Thank you.