

MENU

STARTER

Twice Baked Cheese Soufflé, baby spinach,
gruyere cheese sauce and vegetable crisps (v)
(Default menu option)

Vegan Mozzarella and Pesto Arancini Sumac, piquillo peppers,
smoked aubergine, charred baby aubergine, romesco puree
(Vegan menu option)

MAIN

Confit Duck Leg Spring onion and chive colcannon potato
Roast baby turnips, Calvados pan juices
(Default menu option)

Beetroot Wellington, Celeriac and potato puree, charred Romanesco,
baby leeks, burnt baby sweetcorn, herb oil and red vein sorrel
(Vegan menu option)

DESSERT

Lemon Meringue, Sable Breton, lemon and white
chocolate whip ganache, "popcorn" meringue *(vegan)*

COFFEE AND PETIT FOURS

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