

DINNER MENU



STARTER

Crispy Duck Salad, Soy, Ginger, Coriander and Toasted Cashew Nuts

Pea, Mint and Ricotta Arancini with Kaleslaw and Pesto (v)

MAIN COURSE

Slow Cooked Shin Beef, Creamed Mash, Sautéed Cabbage and Red Wine Jus



Pumpkin and Sage Tortellini with Garlic Salsa Verde (v)

DESSERT

Raspberry and Frangipane Tart with Vanilla Ice Cream (ve)

FOLLOWED BY TEA AND COFFEE



For vegetarian/vegan options, dietary or other special requirements, please inform us by calling Stacey on **0191 500 7789**, or email stacey@entrepreneursforum.net.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team

Thank you!