

Menu

CEA Gunn Lecture & Luncheon

Thursday 26th October 2023

STARTERS

Cambridgeshire Foraged Mushroom Velouté (ve)

Mini wild mushroom pie and mushroom
ketchup

Heritage Beetroot and Seeded Golden Cross Goat's Cheese (v)

Maple confit butternut squash, beetroot
presses, hummus, winter radishes

MAINS

Roast Herefordshire Sirloin

Pulled salt beef mini bagel, beef shin
nugget, sweet English mustard purée,
sautéed pickled onions, Brussles tops
and rich red wine jus

Chargrilled Confit Aubergine Steak and Stuffed Conchiglie (ve)

Glazed winter vegetables, crispy fried
mushroom dumpling and split basil
pesto cream

DESSERTS

Passion Fruit and Mango Mousse (p, ve, g)

Mango compote, raspberries, shaved
coconut, mango sorbet

Plated Selection of British Cheeses

British artisan cheeses, artisan breads,
biscuits, peppered quince purée, celery and
grapes

Coffee & House of Lords Chocolate Truffles

Wines

House of Lords Sauvignon Blanc

House of Lords Merlot

Key

ve – vegan

v – vegetarian

p – plant based

g – gluten free

