



The Farm Cookery School



Conference Lunch Menu

Please Choose a Maximum of 3 Main Options

We will then provide you with a Menu Choice Document for Your Participants to Fill out and return to us

Main Hot Options

- Thai Green Chicken Curry with Mangetout and Baby Corn * Vegetarian Option Available
- Galloway Beef and Ale Casserole
- Three Fishes Pie
- Ratatouille with Halloumi

Accompanying Side Dishes for Main Hot Dishes

- Jacket Potato
- Rice
- Vegetables

Main Cold Options

- Cheese Ploughmans with Homemade Bread sticks and Granny's Chutney
- Roasted Mediterranean Vegetables with Basil Cous Cous
- Antipasti with Homemade Breadsticks
(A selection of Cold Meats with Mozzarella, Olives and Oven Roasted Tomatoes)
- Choose Your Own Quiche:

Ingredients Options (please choose 2)

- | | | |
|----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> Bacon | <input type="checkbox"/> Mushroom | <input type="checkbox"/> Ham |
| <input type="checkbox"/> Spinach | <input type="checkbox"/> Leek | <input type="checkbox"/> Tomatoes |

A Selection of Fresh Fruit will be available for Dessert