



## **Dinner Menus** **Lawrence Hall, Lindley Hall and Conference Centre**

**£63.50 per person plus VAT**

**We have created a package that for your convenience includes the following: -**

Staff based on a continuous 3 hour service period (Reception and Dinner), between the hours of 6pm and 10pm  
House glass and service plates, equipment  
House Linen  
Suitable management and supervision of the event  
Set up and clear down of the Catering  
Tasting for events over 300 covers  
3 course plated menu.

### **Sample Menu**

#### **First Course**

Nougat of Goats Cheese with a Marinated Tomato and Olive Dressing

-or-

Tartlet of Wild Mushrooms with Seasonal Leaves and a Honey and Mustard Dressing

#### **Main Course**

Roast Rump of Lamb served Pink with Roast Potatoes, Carrot Puree and Pan Gravy

-or-

Filo Basket of Mixed Bean Casserole with deep fried Sweet Potato and Mediterranean Vegetable Tower

#### **Puddings**

Chocolate and Caramelised Orange Tart

-or-

Apple Tatin with Vanilla Ice Cream