

# Conference Menu - Main Course A

Wild Salmon Steak, Herb Crumb Crust  
& Watercress Sauce

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Pan-fried Duck Breast with Rich Plum Sauce

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Lamb Shank on a Bed of Ratatouille & Rosemary Jus

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Medallions of Peppered Beef with Dauphinoise Potatoes

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Seared Tuna Steak on a Pesto Mash

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Chicken Breast wrapped in Bacon with Mushroom Risotto

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Roast Rack of Lamb on Red Cabbage with Rosemary Gravy

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Roasted Mediterranean Vegetable topped with Goats Cheese

