**Banquet Dinner Menu Selections**

**2018 Facilitator Symposium**

Dear Symposium Delegate:

Abbey Hotel needs to receive your menu selections **no later than** **October 11, 2018**.

Please fill out and email your selections to: paula@dyslexia.com We will forward them to Abbey Hotel.

If you are bringing a guest, please mark a separate sheet with their selection.

Please choose ONE EACH amongst the following Starter, Main Course and Dessert Selection

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Starters**

* Freshly Homemade Soup
* Smoked Mackerel Pate, with Ciabatta Crostini
* Homemade Goats Cheese and Caramelised Red Onion Tart (v)

**Mains**

* Pan Roasted Supreme of British Chicken, with Forestiere Sauce
* Pan seared chump of lamb with a smoked garlic infused pan gravy
* Baked Fillet of Red Snapper, with Fresh Tomato Salsa
* Petits Pois & Broad Bean Risotto, topped with Micro Herbs (v)

**Desserts**

* Belgian Chocolate and Caramel Box
* Lemon & Passion Fruit Tart
* Sticky Toffee Pudding, with Hot Custard Sauce

If you have any special dietary requirements that you suspect may not be met by the above choices, please note them below and we will inform the hotel to do their best to accommodate your needs.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Hotel Notice**: Should you have a food allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.