

SDT Annual Dinner Menu 2026

Canapes (served with pre-dinner drinks, courtesy of the Kersia Group)

Curried Cauliflower Balti served on a Poppadom with Mango Chutney
(GF/VE/NF)

Chicken Parfait & Marmalade Cone (EF/NF)

Smoked Salmon Roll with Dill & Cream Cheese (EF/NF/GF version
available)

Mains

Slow Roasted Pork Belly & Pork Fillet wrapped in Serrano Ham with Pork
Jus (GF)

Vegetable Wellington with a Mediterranean Tomato Sauce (Ve) (GF)

Desserts

Sicilian Lemon Posset with Brandy Snap Crumb & Berries (GF & VE
version available)

Cheese & Biscuits

Selection of UK Cheeses served with celery, grapes and crackers

Dietary Key

GF Gluten Free

MF Milk Free

V Vegetarian

NF Nut Free

EF Egg Free

NTF Nut Trace Free

Ve Vegan