

SDT Spring Conference Dinner

25th March 2026

Starter

Spirit of Manchester Hacienda Gin-cured salmon, compressed cucumber, kombu seaweed, horseradish cream, beetroot pearls, sourdough toast

Warm salad of spiced pear, hazelnut & chicory, whipped Garstang blue cheese mousse, Barbakan Bakery sourdough croutons, balsamic dressing (vegetarian)

Main

Slow cooked lamb shoulder, mini Shepherd's pie, boulangère potatoes, wilted greens, Madiera jus

Roasted Prescott Farm cauliflower & charred onion galette, forest mushrooms, pumpkin puree, sage crisps & Dorset watercress oil (vegetarian)

Dessert

Belgium chocolate, caramel & hazelnut mousse, honeycomb, caramelised orange & feuilletine