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## CIEP conference gala dinner menu

Sunday 10 September 2023

*Please choose one option from each course*

### Starter

Lentil soup (vg, gf)

Terrine of smoked salmon, green bean salad, soya and toasted sesame dressing (gf)

Whipped goats cheese, texture of apple and beetroot, roasted walnuts (v, gf)

### Main course

Roasted polenta cake, enhanced with wild mushroom, garlic tomato coulis (vg, gf)

Pan seared seabass with wilted greens, crushed potatoes and a white wine and prawn cream (gf)

Slow-roast and braised leg of beef, wild mushroom and thyme jus, fondant potatoes, roasted root vegetables (gf)

### Dessert

White and milk chocolate mousse, ginger marmalade compote, crisp brandy basket (v, gf on request)

Mulled berry cheesecake, cinnamon Anglaise (v)

Chocolate brownie (vg, gf)

v = vegetarian; vg = vegan; gf = gluten-free (if an option says 'gf on request' and you have told us you follow a gluten-free diet, the dish will be adapted for you)

