

## Sample Day Delegate Lunch

### Included daily

- Cold Meat Platter
- Chefs Selection of Hot Dishes to include a vegetarian option
- Chefs Selection of Salads
- Selection Locally Grown Seasonal Vegetables and potatoes
- Fresh Fruit Salad
- One Cold Dessert

### The following is a sample of some of the hot choices that we serve:

- Cottage Pie
- Salmon & Broccoli Pasta
- Courgette, Pea & Parmesan Quiche
- Chicken Forestiere
- Seafood Pie
- Spinach Enchiladas, Cheese, Mustard Sauce
- Spicy Beef Meatballs with Tomato Sauce and Penne
- Poached Salmon with a Lemon & Dill Cream
- Lincolnshire Vegetable Cobbler, with cheese Scone
- Creamy chicken, Leek & Bacon Crumble
- Salmon & Pollack Fishcakes with Chunky Tartar Sauce
- Leek, Cote Hill Blue & Walnut Quiche
- Lincolnshire Sausage Casserole
- Grilled Seabass with Chilli Salsa
- Provençal Filo Parcels with Garlic Cream & Tapenade
  
- Cajun Spiced Potato Wedges
- Buttered New Potatoes
- Creamy Mashed Potato
  
- Steamed Sponge Pudding with Lemon Syrup
- Sticky Toffee Pudding with Butterscotch Sauce
- Apple & Rhubarb Crumble & Custard
- Bread & Butter Pudding with Custard
- Apple Pie and Custard