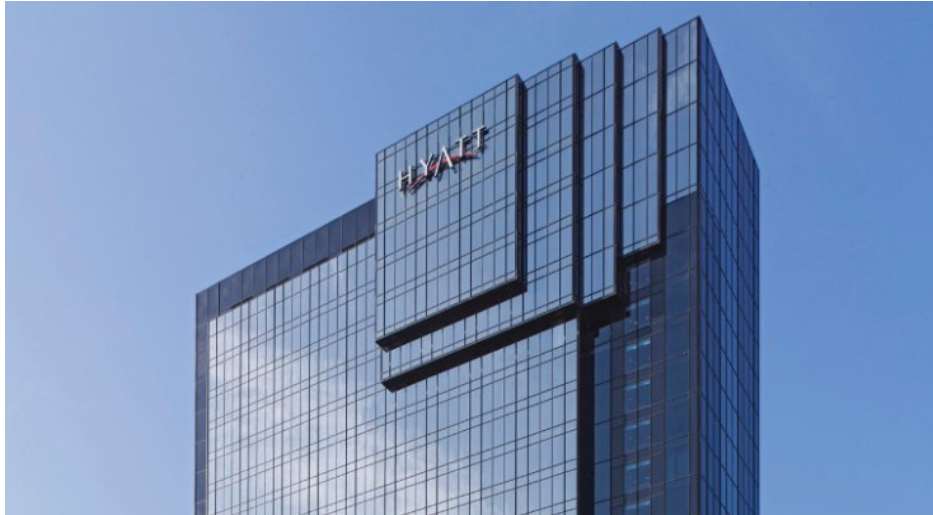


Annual Dinner

This will be a formal affair and will be held in the Symphony Ball Room at the Hyatt Regency, 2 Bridge Street, Birmingham, B1 2JZ. If the weather is nice the drinks reception beforehand will be on the balcony adjoining the room. The dinner is free for delegates and £35 per head for paying guests.



The menu is detailed below:

Starters

Serrano ham, shaved parmesan, focaccia loaf, rocket, extra virgin olive oil

Chargrilled vegetables, Casablanca olives, asparagus, balsamic onions, red chard, rocket lemon & thyme dressing (vegan)

Main Courses

Baked corn-fed chicken supreme, pressed dauphinoise potatoes, sprouting broccoli, roast courgette, roast chicken jus

Ratatouille and goats cheese lattice fondant potatoes, medley of vegetables, herb butter sauce (V)

Dessert

Blood orange & chocolate pavlova, candied orange
