

Collaboration Network Awards Ceremony 2025

MENU

STARTER

HOT SMOKED SALMON - Fennel and dill salad, avocado puree, keta caviar, rye melba toast

SPICED QUINOA (PB) (GF) - Broad bean and chick pea salad, sweet potato falafel, creamy vegan mint dressing

MAIN COURSE

ROLLED BREAST OF TURKEY WRAPPED IN PARMA HAM - Apricot stuffing, thyme and garlic roast potatoes, glazed root vegetables, chipolata, Brussels sprouts, roast turkey jus

PUMPKIN GNOCCHI (PB) (GF) - Sprout leaves, roasted butternut, plant based blue cheese, toasted pumpkin seeds

DESSERT

DARK CHOCOLATE AND ALMOND TART (PB) - Groitine cherries

LEMON & BERRY DELICE (PB) (GF)

