### Conference Week 3 12th to 18th August 2018 CBL

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
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<tbody>
<tr>
<td><strong>Lunch</strong></td>
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<tr>
<td>Lasagna</td>
<td>Chicken in Lemon and Coriander Sauce</td>
<td>Sweet and Sour Pork</td>
<td>Fish of the Day</td>
<td>Chicken Curry</td>
<td>Seafood and Prawn Chow Mein</td>
<td>Chicken with Harissa Sauce</td>
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<tr>
<td>Seafood Curry</td>
<td>V Quorn Chilli Con Carne</td>
<td>Seafood Pasta Bake in Tomato &amp; Basil Sauce</td>
<td>Turkey Schezwan Sauce</td>
<td>(V) Vegetarian Sausage Black Bean Casserole</td>
<td>V Macaroni Cheese</td>
<td>Hake with Pepper, Garlic and Spring Onion Sauce</td>
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<tr>
<td>Vegetables and Rice</td>
<td>(V) Spinach and Ricotta Cannelloni</td>
<td>(V) Harvest Pie</td>
<td>V Stuffed Aubergine</td>
<td>(V) Vegetable &amp; Chickpea Curry, Samosa</td>
<td>(V) Veg Chili</td>
<td>V Baked Mushrooms with Grilled Halloumi</td>
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<td>(V) Mushroom and Water Chestnuts, Yellow Bean Sauce</td>
<td>Rice, Sweetcorn and Courgettes</td>
<td>Rice and New Potatoes Cauliflower</td>
<td>Rice, Oven Roasted Wedges Potatoes Mix Vegetables</td>
<td>Egg Fried, Rice, Roast New Potatoes Meddle of Vegetables Cold, Meats, Salads</td>
<td>Rice, New Potatoes, Peas</td>
<td>Rice, Mash Pots Ratatouille Cold Meats, Salads</td>
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<td>Cold Meats, Salads</td>
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<td>Dessert Selection</td>
<td>Yogurt, Sliced Fruits</td>
<td>Yogurt, Sliced Fruits, Doughnuts</td>
<td>Upside Down Pineapple Cake</td>
<td>Lemon Sponge Yogurt, Sliced Fruits</td>
<td>Chocolate Sponge &amp; Chocolate Sauce Yogurt, Sliced Fruits</td>
<td>Apple Pie Yogurt, Sliced Fruits</td>
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<td>Yogurt, Sliced Fruits, Doughnuts</td>
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<td>Cake Yogurt, Sliced Fruits</td>
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**Dinner - Hall**
- Chili Chicken Fajita
- Spice Rice and Fried Beans
- Cold Meat, Salad Selection
- Yogurt, Sliced Fruit
- Chocolate Bread & Butter Pudding

**Dinner - Hall**
- Rump Steak
- Turkey, Tomato Cheese Escalope
- Rice Mushroom, Peas Herb Diced Potatoes
- Cold Meat, Salad Selection
- Yogurt, Sliced Fruits Gateau

**Dinner – Hall Plated**
- Hot and Sour Soup
- Salmon Sauce Vierge Couscous, Mange Tout and Carrots
- Lime Mousse with Passion Fruit Sauce Sliced Fruit

**BARBEQUE**
- Chicken Burgers
- Sweet Corn Salad Selection, Yogurt
- Chocolate Éclairs Cornetto

**Dinner - Hall**
- Marinated Chicken Kebabs
- Stir Fried Vegetables, Rice
- Yogurt Sliced Fruit

**Dinner - Hall**
- Sea Bream Lemon and Ginger Sauce Beans and Carrots Egg Fried Rice
- Sliced Fruit, Yogurts

**Dinner - Hall**
- Pork Piri Piri
- Turkey Chow Mein
- Steamed Rice, Courgettes Cold Meat Salad Selection

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<td>(V) Wild Mushroom Ravioli</td>
<td>V Vegetable Quiche</td>
<td>V Vegetable Chili Wraps</td>
<td>V Vegetarian Burgers</td>
<td>V Mushroom and Quorn Escalope with Peppers Basil</td>
<td>V Stuffed Beef Tomato with Spinach and Five Beans</td>
<td>V Bean Curd with Pineapple with Vegetables &amp; Noodles</td>
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<td>(V) Red Bean and Vegetable Wrap</td>
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<td></td>
<td></td>
<td>V Filo Parcel with Sweet Potato Five Spice and Spinach</td>
<td>V Tofu and Mushroom Hoisin Sauce</td>
<td>V Vegetable on Croute</td>
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If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.”