

Royal Musical Association: 55th Annual Conference
University of Manchester and Royal Northern College of Music
11–13 September 2019

CONFERENCE DINNER MENU

STARTERS

Mezze of Parma ham, olives, sun blush tomato, marinated mozzarella and balsamic glaze
Smoked trout with lemon, horseradish and herb cream cheese on a homemade dill scone
Blue cheese fondue, roasted walnuts & poached pear tartlet served with a slow roasted fig chutney (V)
Platter of garlic and chilli roasted vegetables, served with semi-dried tomatoes, hummus & olives and vegan aioli (Vg)

MAINS

Pan-fried Gressingham duck with a rich cherry jus, sweet potato and root vegetable rosti and seasonal greens
Supreme of cod or hake served on a sweet pea and crab risotto with soft herbs and Sicilian lemon zest
Lancashire cheese bubble and squeak rosti with a Mornay sauce and green vegetables (V)
Potato gnocchi served with smoked tofu, spinach and cherry tomatoes served with a rocket salad (Vg)

DESSERTS

Manchester tart with raspberry coulis
Melon, pineapple, kiwi salad with a fruit syrup