



UK CEUG Conference Dinner - Y Consti Restaurant

Starters

Roasted Squash and Tomato Soup (Vegan) (GF)

Peppered Mackerel Salad (GF) (DF)

Welsh Rarebit (V)

Main Course

Roasted Topside of Welsh Beef served with Yorkshire Pudding (Available GF) (DF)

Pan fried Salmon Fillet with Lemon, Garlic and Herb (GF) (DF)

Portobello Mushroom Stuffed with a Tomato and Pepper Risotto (Vegan) (GF)

Dessert

Lemon Meringue Roulade (V) (GF)

Exotic fruit Salad (Vegan) (GF)

Chocolate and Raspberry Brownie (Vegan)

(Please Supply Details of Any Dietary Requirements/ Food Allergies)