

ARTÀ

BSC Conference menu

STARTERS

ROAST PARSNIP SOUP (VG)
Coriander Oil, Artisan Bread Roll

OAK SMOKED SALMON
Pickled Shallot, Baby Capers, Katy Rodger's Crème Fraiche, Farmhouse Bloomer, Smoked Sea Salt Butter

PICKED HAM
Pistachio, Watercress & Pink Lady Apple Salad

TOMATO & GARLIC EN CROUTE (VG)
Cucumber & Poppyseed Salad

MAINS

BRAISED FEATHER BLADE OF BEEF
Saffron Creamed Potatoes, Honey Glazed Root Vegetables, & Rioja Baby Onion Jus

FARMED SEABASS FILLET
Paprika Butter Asparagus, Warm Piquillo Pepper Potato Salad & Almond Pesto

DUCK BREAST
Parsnip Puree, Asparagus, Baby Carrots & Plum Jus

CHARGRILLED PIQUILLO PEPPER PAELLA (VG)
Tenderstem Broccoli, Spinach, Romesco

DESSERT

BRÛLÉED CRÈME CATALANA (V)
Strawberry, Lime Shortbread

RIOJA POACHED PEAR (V)
Cinnamon Yogurt, Candied Walnuts

LEMON CURD TARTLET (V)
Vanilla Whipped Cream, Raspberry

CHOCOLATE & ORANGE TART (V)
*Candied Nuts, Clotted Cream *Vegan Option Available**

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for detailed dietary and allergen information or visit www.arta.co.uk/allergens.

