



BECERA 2015 Conference Dinner

Le Monde, Brindley Place, Birmingham

7.30pm Tuesday 17th February 2015

£32.50 per person (includes 3 courses and a glass of wine)

3 course set menu and a glass of wine - £32.50

STARTERS

HERB CRUMBED FISH CAKE

Hand made with the freshest of fish, herb crumbed and served with proper ketchup

WHITE BAIT

Served with crunchy homemade tartare sauce

CHEF'S PATÉ

with toasted bread and onion marmalade

WILD GARLIC MUSHROOMS (V)

Served on toast

SALAD 'Le MONDE' (V)

Tossed in our won secret dressing with melon, cucumber, gorgonzola, cherry tomatoes and roasted walnuts

MAINS

Served with your choice of home cut chips, jacket or new potatoes

GRILLED SWORDFISH

With lime and chilli infused butter

SEA BASS

Delicately grilled fillet with fennel and orange salad

TORTELLINI AU GRATIN (V)

With wild mushrooms and artichoke

CHICKEN 'LE MONDE'

With homemade tomato chutney

DESSERT

STICKY TOFFEE AND BANANA PUDDING

VANILLA PANNACOTTA WITH FOREST FRUITS

SELECTION OF ICE CREAMS AND SORBETS