

STARTERS

**Maple syrup and chilli roasted pumpkin soup**

Served with artisan bread (VE)(DFI)(GFA)

(182kcal/100g) 

**Goat's cheese, pear and walnut tartine**

Roasted onion pearls (V)

(234kcal/100g) 

**Pressed ham hock**

Piccalilli gel, cauliflower and cucumber salad

(GFI)(DFI)

(180kcal/100g) 

**Crispy coconut and chilli king prawns**

Mango salsa and spring onions

(GFI)(DFI)

(164kcal/100g) 

**Wild mushroom pate**

Sourdough croute, pickled carrot and

toasted pumpkin seeds (VE)(DFI)(GFA)

(66kcal/100g) 

MAINS

**Braised shoulder of lamb**

*Leicestershire lamb*

Prosciutto, parsnips, potato terrine and pan

jus (GFI)(DFI)(Contains pork)

(140kcal/100g) 

**Baked seabass**

Crushed potato cake, charred tender stem

broccoli, British rapeseed oil dressing with

lemon and capers (GFI)(DFI)

(145kcal/100g) 

**Pesto chicken thighs**

*Farm assured chicken*

Roasted Mediterranean vegetables, orzo,

crumbled feta and balsamic glaze

(173kcal/100g) 

**Fennel risotto**

Edamame, peas, baby spinach, roasted baby

fennel and basil oil (VE)(DFI)(GFI)

(228kcal/100g) 

**Truffle infused mushroom wellington**

Roasted onion puree and baby vegetables

(VE)(DFI)

(112kcal/100g) 

**Charred chilli cheese beef burger**

*100% British beef*

Brioche bun, baby gem, chilli cheese and

crispy onion

Served with Aston slaw and skin on

chunky chips (163kcal/100g) 

**Aston battered codling**

Skin on chunky chips, mushy peas, curry

sauce and homemade tartare sauce

(125kcal/100g) 

DESSERTS

**Sticky toffee pudding**

Vanilla ice cream and honeycomb (V)

(179kcal/100g) 

**Cider and apple iced parfait**

Cinnamon and toffee sauce (V)(GFI)

(396kcal/100g) 

**Chambord cheesecake**

White chocolate soil and champagne

sorbet (V) (294kcal/100g) 

**Dark chocolate cremieux**

*Ethically sourced, Fairtrade chocolate*

Hazelnut crumb and praline (VE)(GFI)

(350kcal/100g) 

**Duo of Caron Lodge cheeses**

House chutney, savoury biscuits, celery

and grapes (V)(GFA)

(353kcal/100g) 



**CARBON GUIDE**

To help you make more sustainable choices from our menus, you'll find each dish rated by its Carbon impact.

This guide shows the Carbon intensity per kilogram of product.

Look out for our green clouds across our menus from 2024, to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.

A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

**YOUR ALLERGEN AND DIETARY GUIDE:** V: Vegetarian | VE: Vegan | GFI: Made using gluten free ingredients | DFI: Dairy Free Ingredients | GFA: Gluten Free Available | DFA: Dairy Free Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

# TIME TO DINE.

Conference Aston 

Hotel and  
Conference Centre  
Aston University

