


STARTERS


Parsnip and apple soup

Crispy chickpeas and artisan bread
(VE)(DFI)(GFA)
(169kcal/100g) 

Korean cauliflower bao


Flat bao bun, toasted sesame seeds, spring
onion, radish salad (VE)(DFI)
(158kcal/100g) 

Goat's cheese and cranberry filo tartlets


Celeriac remoulade (V)
(214kcal/100g) 

MAINS


Slow braised beef pie

100% British certified beef
Root vegetable mash, tender stem broccoli,
red wine jus (DFI) (Contains alcohol)
(161kcal/100g) 

Skin on hake fillet

Chive mash, charred courgette, Fisherman's
white wine cream sauce (GFI) (Contains
alcohol)
(112kcal/100g) 

Harissa chicken gnocchi

Farm assured chicken breast
Red pepper, tomato gnocchi, baby spinach
(GFI)(DFI)
(218kcal/100g) 

Cavolo nero tortellini

Pangrattato and crispy cavolo nero (VE)(DFI)
(292kcal/100g) 

Roasted butternut squash and sage arancini

Arrabiata sauce, sage crisps and parsley oil
(VE)(DFI)(GFI)
(73kcal/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


Potted hot smoked salmon

Onion, apple pickle, sourdough
croute (GFA)
(201kcal/100g) 


Chicken lollipops

Firecracker mayonnaise and pickled
shallot rings (DFI)(GFI)
(182kcal/100g) 

Indian spiced lamb burger


100% British lamb
Brioche bun, minted lamb patty, mango
chutney slaw, onion bhaji
Served with skin on chunky chips
(185kcal/100g) 

Aston battered codling


Skin on chunky chips, mushy peas,
homemade curry and tartare sauce
(125kcal/100g) 

DESSERTS


Marmalade brioche pudding

White chocolate custard, vanilla ice cream
(V) (188kcal/100g) 


Classic crème brûlée

Lemon thyme shortbread biscuit (V)(GFA)
(360kcal/100g) 


Poached apple

Granola, Calvados cream and toffee
apple sauce (VE)(GFI)(DFI) (Contains
alcohol)
(195kcal/100g) 

Blackberry cheesecake

Blackberry gel and macerated
blackberries (V) (271kcal/100g) 

Duo of Caron Lodge cheeses

House chutney, savoury biscuits, celery
and grapes (V)(GFA)
(287kcal/100g) 

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

