

**Awards Night**

**campaign**

**MEDIA**

# MENU

**Thursday 18 April, The Royal Lancaster Hotel**

In line with our sustainability policy, our menu is vegetarian as standard, with an **opt-in meat main course** available. If you want to opt in for the meat option, **please indicate** when you're submitting guest names.

## **STARTER**

Twice baked Cheddar cheese soufflé  
(vegetarian)

Wild mushrooms and confit leek, soft herbs with Dijon mustard

## **MAIN**

Roasted vegetable Wellington with root vegetable and broad bean cassoulet with Chervil cream (vegetarian)

**MEAT OPTION:** Roast Rib eye and braised beef short rib  
Roasted root vegetables and button onions, truffle mash potatoes and red wine braising jus (opt in)

## **DESSERT**

Sticky toffee pudding served with vanilla ice cream and butterscotch sauce