



ACES National Conference 2025

Pre-Conference President's Networking Meal The Pump Room, Bath

Menu

Starters

Parma Ham

Dolcelatte, asparagus, rocket (gluten free)

Ham Hock Terrine

Soft egg, English mustard & capers (gluten free)

Salad of Grilled Courgette

Cherry tomato, vegan feta with dill & lemon dressing (vegetarian)

Main Courses

Breast of Chicken

Wrapped in dry cured bacon, crushed potatoes, buttered green beans with sun dried tomatoes & basil

Tenderloin of Pork

Buttered hispi cabbage, pommes anna, orchard pig cider sauce (gluten free)

Glazed Goats Cheese Tart

With baby spinach, cherry tomatoes, asparagus & soused red onions (vegetarian)

Desserts

Trio of Desserts

Triple chocolate mousse, passion fruit brûlée, lemon & blueberry meringue

Caramelised Lemon Tart

With blueberries & raspberries

Salted Caramel Chocolate Tart

With vanilla ice cream (vegetarian)

Followed By

Tea & Coffee

Drinks

Mount Rozier Sauvignon Blanc 2023 *Stellenbosch, South Africa*

Malbec, Portillo, Uco Valley 2023 *Mendoza, Argentina*

Plain & Sparkling Water

Please Note: One choice per person per course. Some foods may contain nuts & other allergens. If you have any special dietary requirements, please provide details of these when booking your Delegate Place for the Conference, Pre Conference Presidential Networking Meal or Post Conference Meal. The ACES Team will then discuss your specific dietary requirements with you and the relevant Catering Team.