

ANNUAL CCTA MEMBER DINNER Monday 5 October 2026

STARTERS

- A** Pea and Ham Soup : Coriander garnish and served with crusty bread *(DF, GF bread optional)*
- B** Roasted Vegetable Terrine: Balsamic glaze and paired with a baby leaf salad *(V, VE, GF, DF)*
- C** Duck & Orange Pâté: Toasted Millers' bread and a plum ginger chutney

MAIN COURSES

- A** Braised Beef Feather Blade: Herb mash, green beans, braised carrots, red wine jus *(GF)*
- B** Roasted Lemon & Thyme Chicken: Herb-roasted carrots, new potatoes, red wine jus *(GF, DF)*
- C** Lemon & Herb Crusted Cod Loin: Creamy potato gratin and seasonal vegetables
- D** Sweet Potato Risotto: Infused with herb oil and topped with vegan parmesan *(V, VE, GF, DF)*

DESSERTS

- A** Sticky Toffee Pudding: Rich toffee sauce, vanilla ice cream *(V, GF)*
- B** Apple Crumble Tart: Paired with smooth crème anglaise *(V)*
- C** Chocolate Brownie: Vegan vanilla ice cream *(V, VE, GF, DF)*