



EVOLUTION <sup>TO</sup> RESOLUTION

# HOSPITAL CATERERS ASSOCIATION Presidents Dinner Menu 2019

Thursday 11th April 2019, Celtic Manor Resort



## Toasts and speeches

### Welcome to the Evening

Rt Hon Lord Hunt of Kings Heath PC OBE, HCA President

### Grace

Neil Hiddlestone, HCA Wales Branch Chair

### Master of Ceremonies

Kev Johns

#### Charity Raffle Draw

The Wales Branch FMT will be raising donations this evening for two charities, Tŷ Hafan Children's Hospice and Dementia UK.





## Menu

### **Green Tea crusted smoked salmon**

with Gentlemen's Relish, beetroot cured salmon tartar, balsamic caviar, lemon gel and locally baked bread

### **Wild Mushroom Bruschetta**

with truffle crème fraîche and pea shoots (v)



**Slow roasted rump of Welsh beef**, teriyaki style  
with pulled beef korroke, assorted mushrooms  
and a light Madeira jus

**Spiced spelt and leek ravioli** with fennel puree,  
sauté greens and citrus sauce (v)



**Penderyn Whiskey and Welsh honey tart**,  
lemon foam, candied ginger cream and lemon curd



**Cheeseboard** supplied by Castle Howell



## Wines

**Sauvignon Blanc Reserva**, Paso Ancho, Chile

**Cabernet Sauvignon Reserve**, Saint-Marc,  
Pays d'Oc, France



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### HCA National Leadership & Development Forum 2019

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