



THE GRAND

BRIGHTON

IRLA 20th-anniversary Gala Dinner
At The Grand Hotel, Congress 2019

Starter

Cajun chicken

With cucumber, garlic mayo, red onion and micro rocket salad

Vegetarian

Spiced butternut, caramelized apple, pinenut and Brighton blue cheese
with a green olive vierge

Main course

Pork

Rack of pork, creamed cabbage, grain mustard mash, savoury apricot and sage
crumble with honey caraway roasted carrots

Vegetarian

Yellow Thai vegetable curry with jasmine rice balls, coriander, coconut and
lime yoghurt

Dessert

Sponge

Tonka bean sponge pudding, poached rhubarb, ginger ice cream and
an oat crumble

*Unless the organisers are made aware at the time of the booking of any dietary issues
the menu allocated to each delegate will be the meat option*