



ICOAM

International Conference on Optical Angular Momentum

Gala Dinner Menu

Starter:

Dressed Whitby crab and smoked salmon with tomato and basil salad, green herb mayonnaise and Bloody Mary vinaigrette

Skipton Farm goats cheese salad with Yorkshire beetroot and walnut dressing (V)

Main:

Roast rack of Yorkshire lamb with a peppercorn and herb crust, Dauphinoise potato and tarragon sauce

Twice baked Celeriac and Cheese Soufflé with Gruyere Fondue (V)

Dessert:

Baked ginger Parkin with rhubarb compote and hot spiced treacle

Coffee to follow

(V) denotes suitable for Vegetarians