LOW CARBON SET MENU

SUMMER <sup>'25</sup> Our Low Carbon Set Menu provides a simple and easy way to provide the most sustainable dishes for your guests during their dinner service.

All of the dishes are A-Band CO2 emissions, with 0-1.75KG CO2e per 1KG of product.

Please select 1 starter, 1 main and 1 dessert for the whole group.

### Pea and leek soup

Crumbled Greek white cheese and artisan bread (VE)(DFI)(GFA)

(113kcal/100g) CO2 A

# **Braised leek seaweed roll**

Pickled endive, pink ginger and wasabi (VE)(DFI)(GFI) (170kcal/100g)

# **Braised heritage carrots**

Basil pesto, pomme anna potato, pecorino crisps (VE)(GFI)(DFI) (100kcal/100g)

# **Trio of mushrooms**

Portobello mushroom, tempura oyster mushroom, mushroom puree with shallots and chives and Greek white cheese (VE)(GFI)(DFI) (117kcal/100g)

# DESSERT

#### **Iced Eton mess parfait**

Macerated strawberries, mini meringues, strawberry and lime puree (VE)(GFI)(DFI)

(234kcal/100g) CO2 A

# Zesty pistachio cheesecake

Contains nuts Lemon sorbet and pistachio shards (V)

(294kcal/100g) co, A



Hotel and Conference Centre Aston University



YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using gluten free ingredients DFI: Dairy Free Ingredients | GFA: Gluten Free Available | DFA: Dairy Free Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

TIME TO DINE.