



STARTERS


Roasted red pepper soup

Tomato chutney & artisan bread
(VE)(DFI)(GFA)
(98kcal/100g)  £5.45

Duck bon bons


Plum & fennel jam, crispy rocket (DFI)(GFI)
(196kcal/100g)  £6.95

Courgette & aubergine mille feuille

Whipped Greek white cheese, toasted
sunflower & pumpkin seeds (VE)(DFI)(GFI)
(163kcal/100g)  £5.95

MAINS


Mutton hot pot

Mutton shoulder croquette, creamy mashed
potato, braised red cabbage & Chantenay
carrots (DFI)(GFI)
(208kcal/100g)  £16.95


Chicken & tarragon roulade

Crushed truffle new potatoes, sauteed green
fine beans, charred baby sweetcorn & pan
jus (GFI)
(112kcal/100g)  £17.95

Glazed hoisin salmon

Jasmine rice, Asian vegetables, pak choi &
baby gem (DFI)
(174kcal/100g)  £17.95

Roasted vegetable & lentil loaf

Tomato fondue, baby vegetables, charred
hispi cabbage & tender stem broccoli
(VE)(GFI)(DFI)
(119kcal/100g)  £14.95

Beetroot risotto

Baby spinach, candied beetroot, crumbled
feta, crispy basil & basil oil (GFI)(V)
(212kcal/100g)  £14.95




CARBON GUIDE

To help you make more sustainable
choices from our menus, you'll find each
dish rated by it's Carbon impact.

This guide shows the Carbon intensity per kilogram of product.
Look out for our green clouds across our menus to help you choose
dishes that will contribute to reducing emissions from food in line with
the UN's climate goals.


Goat's cheese & beetroot fusion

Textures of goat's cheese & beetroot with
a sourdough croute & avocado gel
(172kcal/100g)  £5.95


Crispy salt & chilli calamari

Torched baby gem, lemon & sweetcorn
mayonnaise (DFI)(GFI)
(176kcal/100g)  £6.25

Pork belly & apple burger


Brioche bun, apple jam & crispy crackling
Served with skin on chunky chips,
celeriac & apple remoulade (DFI)
(174kcal/100g)  £18.95

Aston battered haddock

Skin on chunky chips, mushy peas,
homemade curry and tartare sauce
(125kcal/100g)  £18.95


DESSERTS

Rum baba


Roasted coconut granola, coconut cream,
coconut ice cream (VE)(GFI)(DFI)
(282kcal/100g)  £5.95

Coffee and walnut cheesecake


Contains nuts & alcohol

Walnut praline, Kahlua cream,
coffee gel (V)
(413kcal/100g)  £5.95

Black forest gateaux

Cherry ice cream, cherry gel (V)
(351kcal/100g)  £6.25

Apple tart tatin

Crushed pink peppercorn, roasted baby
apple, vegan ice cream (VE)(DFI)
(251kcal/100g)  £5.45

Duo of Caron Lodge cheeses

House chutney, savoury waffers, celery
and iced grapes (V)(GFA)

A	B	C	D	E
Very Low	Low	Medium	High	Very High
0-1.75 Kg CO2e	1.75-3 Kg CO2e	3-4.25 Kg CO2e	4.25-5.5 Kg CO2e	5.5+ Kg CO2e

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.

Our menus combine sustainable practices with the constantly changing charm of every season. We strive to source our ingredients from local farmers, supporting the environment and the local economy, while also ensuring we only use the freshest of ingredients available. If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.

**Some of the produce of this season includes...
Butternut squash, sweetcorn, celeriac, brussels sprouts, cabbage, apples, beets, broccoli, cauliflower, aubergines, kale, leeks, parsnips, pears and many more!**

Conference Aston

Hotel and
Conference Centre
Aston University

