




STARTERS


Pea & leek soup
Crumbled Greek white cheese & artisan bread (VE)(DFI)(GFA) **£5.45**
(113kcal/100g) 

Mini lamb kofta
Flat bread, pickled cucumber salad & raita (DFI)
(183kcal/100g)  **£6.95**


Heritage tomato & mozzarella salad
Balsamic gel, sourdough croute
(156kcal/100g)  **£5.95**

MAINS

Slow roasted porchetta
Wild mushrooms, artichoke, mashed potato, braised baby fennel & pear (DFI)(GFI)
(143kcal/100g)  **£16.95**

Medley of braised heritage carrots
Basil pesto, pomme anna potato, pecorino crisps (VE)(GFI)(DFI)
(100kcal/100g)  **£15.95**

Oriental sesame hake
Spring onion dashi broth & vegetable noodles (GFI)(DFI)
(82kcal/100g)  **£17.95**

Sun blushed tomato chicken supreme
Pea and mint puree, olives, asparagus & new potatoes (DFI)(GFI)
(95kcal/100g)  **£18.95**


Trio of mushrooms
Portobello mushroom, tempura oyster mushroom, mushroom puree with shallots, chives & Greek white cheese (VE)(GFI)(DFI)
(117kcal/100g)  **£16.95**




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 from 2024, to help you choose dishes that will contribute to reducing emissions from food in line with the UN's climate goals.

Red mullet & summer vegetable escabeche
Charred spring onion (DFI)(GFI)
(45kcal/100g)  **£6.95**


Braised leek seaweed roll
Pickled endive, pink ginger & wasabi mayo (VE)(DFI)(GFI)
(170kcal/100g)  **£5.95**

Cajun buttermilk crispy chicken burger
Brioche bun, charred corn Cajun mayonnaise, watercress & rocket salad
Served with skin on chunky chips
(196kcal/100g)  **£18.95**

Aston battered haddock
Skin on chunky chips, mushy peas, homemade curry & tartare sauce
(125kcal/100g)  **£18.95**


DESSERTS

Iced Eton mess parfait


Macerated strawberries, mini meringues, strawberry & lime puree (VE)(GFI)(DFI)
(234kcal/100g)  **£5.95**

Zesty pistachio cheesecake


Contains nuts

Lemon sorbet & pistachio shards (V)
(294kcal/100g)  **£6.95**


Chocolate orange mousse

Dark chocolate sponge, orange sorbet & chocolate paint (V)
(236kcal/100g)  **£6.95**

Honey & ginger sponge

Vanilla ice cream, stem ginger syrup (V)
(361kcal/100g)  **£5.95**

Duo of Caron Lodge cheeses

House chutney, savoury biscuits, celery & grapes (V)(GFA) **£7.95**
(287kcal/100g) 

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.

Conference Aston



Hotel and
Conference Centre
Aston University



2024 - 2026

