



BRENTWOOD CATHOLIC CHILDRENS SOCIETY

GALA DINNER MENU

FRIDAY 9TH OCTOBER 2026

Duo of melon with Parma ham (gf, df)

Brown butter crab cake with lemon alioli & pickled cucumber can be made (gf)

Mushroom & wild garlic tart (v) can be made (ve) (df) (gf)

Garlic & thyme chicken with crispy pancetta & thyme jus (gf)

Salmon en croûte with a lemon & dill sauce can be made (gf)

Slow roasted pork belly with apple compote (gf)

Roasted vegetable Wellington with a Napolitana sauce (v) can be made (ve, df)

All served with seasonal vegetables

Mixed berry pavlova (v) (gf)

Sticky toffee pudding with toffee sauce & crème anglaise (v)

Fresh fruit salad with sorbet (v) (ve) (gf) (df)

Coffee & chocolate mints

(v) Vegetarian (ve) Can be made vegan (gf) Can be made gluten free (df) Can be made dairy free

We use a wide range of ingredients with some of our products containing nuts, gluten, seeds and other allergens. As such there may be traces of certain allergens across our product range therefore customers who are intolerant or allergic to certain ingredients are advised to request further information prior to the function.