Research into Practice Conference Dinner at Peterhouse

19.00: Drinks Reception (Reserved guests only)
19:30: Conference Dinner (Reserved guests only)

**Starter:**
- **Crab arancini**
  Radiccio, wasabi mayonnaise, air-dried pepper, pea shoots
  or
- **Thyme-baked ricotta**
  Dry-roasted almonds, watercress, beetroot vinaigrette, shaved daikon
  *Suitable for a vegetarian and a gluten intolerant diet*

**Main Course**
- **Beef Wellington**
  Char-grilled fillet, wild mushrooms, crepe, spinach, thyme-roast potatoes, glazed carrots, baby onions
  or
- **Vegetarian Wellington**
  Puy lentils, thyme, forest mushrooms, artichoke, cabbage, puff pastry, red wine jus
  *Suitable for a vegetarian and dairy intolerant diet*

**Dessert**
- **Strawberry and rhubarb bavarois**
  Strawberry crisp, petit brown sugar meringue, elderflower strawberries
  *Suitable for a gluten intolerant diet*

If you would like to reserve a place at this dinner, please go to:

Please note that registration closes on 24 August 2016