

## 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 dakon

*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 bavaois**

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:

[http://onlinesales.admin.cam.ac.uk/browse/extra\\_info.asp?compid=1&modid=2&deptid=310  
&catid=1274&prodid=1699](http://onlinesales.admin.cam.ac.uk/browse/extra_info.asp?compid=1&modid=2&deptid=310&catid=1274&prodid=1699)

Please note that registration closes on 24 August 2016