

CIPD People Management Awards Menu

Shining a light on sustainability this year, we have chosen a vegetarian menu (with the option to opt-in to the meat main course).

Starter

Montgomery Cheddar, leek & caramelised onion pithivier, black truffle & parmesan cream (v)

Main Course

Provençal vegetables tian, roast bell pepper & tomato sauce, cauliflower dauphinoise potatoes, wilted spinach (v)

For those who opted in advance to receive the meat main course, this request can not be made on the night.

Braised Jacobs's Ladder, Herb mustard crumb, bubble & squeak, wilted spinach, Vichy carrot, port wine sauce

Dessert

Granny Smith apple & Yorkshire rhubarb oat crumble (v)

All pre-informed dietaries will be accommodated.