

IT'S ABOUT OUR CREDIBILITY

INTERNATIONAL LEADERSHIP CONFERENCE 2025

MENU

Monday 10th March – Informal Buffet Dinner – Kimpton Charlotte Square Hotel

- Fluffy couscous tossed with smoky roasted red peppers, fragrant coriander, and a burst of sweet pomegranate seeds
- Creamy tomato and mozzarella with fresh, aromatic basil, drizzled with a touch of olive oil
- Vibrant Greek-style salad with crisp cucumbers, ripe tomatoes, olives, feta, dressed in a zesty lemon-oregano vinaigrette
- Juicy Cajun-spiced chicken thighs alongside fragrant rice, cooked to perfection
- Pan-seared salmon with crispy roasted potatoes, sauteed spinach, and a delicate lemon-infused olive oil drizzle
- Hearty wild mushroom and potato goulash, slow cooked to rich, savoury perfection
- Decadent salted caramel and chocolate dome, oozing with velvety caramel sauce
- Bowl of fresh fruit salad

Day 1 – Tuesday 11th March – Lunch – Le Petit Beef Bar (IHG The George)

- Kale salad, avocado, parmesan, cherry tomatoes, lemon zest, anchovy dressing
- Insane rock corn – popcorn in tempura, sriracha mayo
- Grilled chicken and bowls of Caesar salad
- NY Strip, La sauce Beef bar
- Lemon marinated chicken cooked on barbecue
- Cauliflower steak, green tahini sauce, pomegranate and sesame
- Classic mash, hand cut fries, seasonal vegetables
- House green salad
- Signature French toast
- Caramelised brioche, salted caramel sauce, yoghurt ice cream
- Bowls of fresh fruit salad

Tuesday 11th March – Dinner – National Museum of Scotland

CANAPES:

- Smoked corn-fed chicken. Pommery mustard served on a parmesan biscuit with caesar dressing
- Marinated chicken in orange, lemon, lime, marjoram and sesame oil
- Sticky lamb with mint and hummus
- Szechuan duck pancake with crispy vegetables and plum sauce
- King prawn tempura with sweet chilli sauce
- Smoke pimento and sweet vine tomato crostini
- Jerusalem artichoke barigoule with sweet potato
- Pear, walnut and Strathdon blue cheese tart

STARTERS:

- Wilde Thyme hot smoked Shetland salmon and new season's asparagus: salad of hot smoke salmon flakes with new season's asparagus, spring peas and woodland mushrooms, quail's egg and lemon hollandaise
- **Vegetarian:** Burrata and roasted and picked spring vegetables: Burrata with roasted and spring vegetables, Heritage tomatoes, basil leaves, salsa verde and toasted hazelnuts

MAINS:

- Roasted Scotch beef: sticky Scotch beef with purple headed broccoli, spring peas and woodland mushrooms, blistered heritage carrot, confiture of shallots and sauce poivre vert
- **Vegetarian:** Spiced herb falafel, smoked tomato compote, chimichurri sauce

DESSERT:

- Valrhona chocolate and pecan brownie: with Katy Rogers crème fraiche ice cream

Day 2 – Wednesday 12th March – Lunch – Le Petit Beef Bar (IHG The George)

- Crunchy salad – cucumber, avocado, feta cheese, sucrose, citrus
- Jambon D'entrecote – 45 days cured beef striploin prosciutto
- Grilled chicken and bowls of Caesar salad
- NY Strip, pepper sauce
- Salmon Unagi, Yuzu unagi sauce
- Veal and Wagyu bolognese, rich meat ragout, classic pappardelle, Parmesan
- Classic mash, hand cut fries, seasonal vegetables
- House green salad
- Gelato Mantecato al Minuto
- Fior di latte gelato, sauces and tasty toppings
- Bowls of fresh fruit salad

Wednesday 12th March – Gala Dinner – IHG The George

STARTERS:

- Vine tomato, bocconcini mozzarella, rocket, basil infused toasted croutons – will suit vegetarians too

MAINS:

- Chicken breast, smoked garlic and basil mousse, sweet potato mash, sauteed green beans, tarragon red wine jus
- **Vegetarian:** Butternut squash, harissa spiced feta, kale strudel, vegetable ragout

DESSERT:

- Vanilla bean cheesecake, lemon mascarpone, lime gel

* All dietary requirements will be catered for.

avis budget group