



The AREF Annual Dinner 2025
Thursday 25th September

Menu

Starters

Isle of Wight Tomato

*Somerset goat's cheese, tapenade, courgette, pine kernels,
red onion, puff pastry*

(Contains: Milk, Gluten)

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Mains

Hereford Beef

*Slow cooked fillet, ox cheeks Lyonnaise in puff pastry,
heritage carrot, red wine jus*

(Contains: Milk, Gluten, Eggs, Celery, Sulphites)

Courgette Flower (Vegan)

Wild mushroom, crispy saffron risotto, artichoke hearts

(Contains: Celery, Sulphites)

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Desserts

Eton Mess

Blackberries, passionfruit, Bermondsey bees honey

(Contains: Milk, Eggs)

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**Vegan options available on request*

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Filter coffee and tea

Petit Fours