



British Association of
Perinatal Medicine

BAPM Annual Dinner 2024

Tuesday 10 September at 20:00

Ego Mediterranean, Sheffield

Starters

GARLIC MUSHROOMS - Vegan, can also be prepared Gluten Free

Sautéed field & wild mushrooms with garlic, lemon & parsley with toasted baguette (*gf)

CHICKEN LIVER & ROSEMARY PÂTÉ – Gluten Free

Clarified butter & pink peppercorns, toasted gluten free bread & Maria's chilli tomato marmalade

CALAMARI FRITTI

Paprika floured squid rings, aioli & fresh lemon

Mains

COURGETTE & SWEETCORN FRITTERS – Vegan & Gluten Free

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus, & toasted dukka

PAN-ROASTED CHICKEN SUPREME, MUSTARD CREAM SAUCE - Gluten Free

Mustard Cream Sauce, Pommes Purée & buttered green beans

SALMON & DILL FISHCAKES

With skin-on Fries, rocket & tartare sauce

Dessert

RASPBERRY SORBET – Vegan & Gluten Free

WARM TRIPLE CHOCOLATE BROWNIE – Gluten Free

Triple chocolate brownie, chocolate fudge sauce & vanilla pod ice cream

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

£38.50 per person (3 courses)