



British Association of  
Perinatal Medicine

# BAPM Annual Dinner 2024

Tuesday 10 September at 19:30

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)**