



MAKING TIME FOR TREATMENT

# 8<sup>TH</sup> UK/EUROPEAN SYMPOSIUM ON ADDICTIVE DISORDERS, LONDON

BRINGING TOGETHER ADDICTION PROFESSIONALS TO EXCHANGE PRACTICE PERSPECTIVES

## MENUS 19, 20, 21 MAY 2011

### THURSDAY 19 MAY

#### *Selection of starters:*

Bread rolls  
Mixed salad  
Potato salad  
Sweetcorn salad  
Ham and pineapple salad

#### *Main course selection:*

Oven roast chicken  
Pan fried tuna  
Penna pasta arrabiata  
Roast potatoes  
Assorted vegetables

#### *Selection of desserts:*

Chocolate fudge cake  
Fruit salad

### FRIDAY 20 MAY

#### *Selection of starters:*

Bread rolls  
Mixed salad  
Parma ham and cold cuts  
Coleslaw salad  
Cucumber salad

#### *Main course selection:*

Roast leg of lamb  
Baked salmon  
Vegetable lasagne  
Herb roast potatoes  
Assorted vegetables

#### *Selection of desserts:*

Fresh fruit salad  
Vanilla panacotta with poached strawberry

### SATURDAY 21 MAY

#### *Selection of starters:*

Bread rolls  
Mixed salad  
Tuna salad  
Beetroot salad  
Waldorf salad

#### *Main course selection:*

Roast beef  
Pan fried sea bass  
Pasta with alfredo sauce  
Assorted vegetables  
Saffron rice

#### *Selection of desserts:*

Fresh fruit salad  
Mandarin cheesecake

There are also gluten-free meals for delegates who are coeliac. If you are not coeliac, please do NOT take the gluten-free meals.

Thursday and Friday lunches sponsored by Seabrook House