

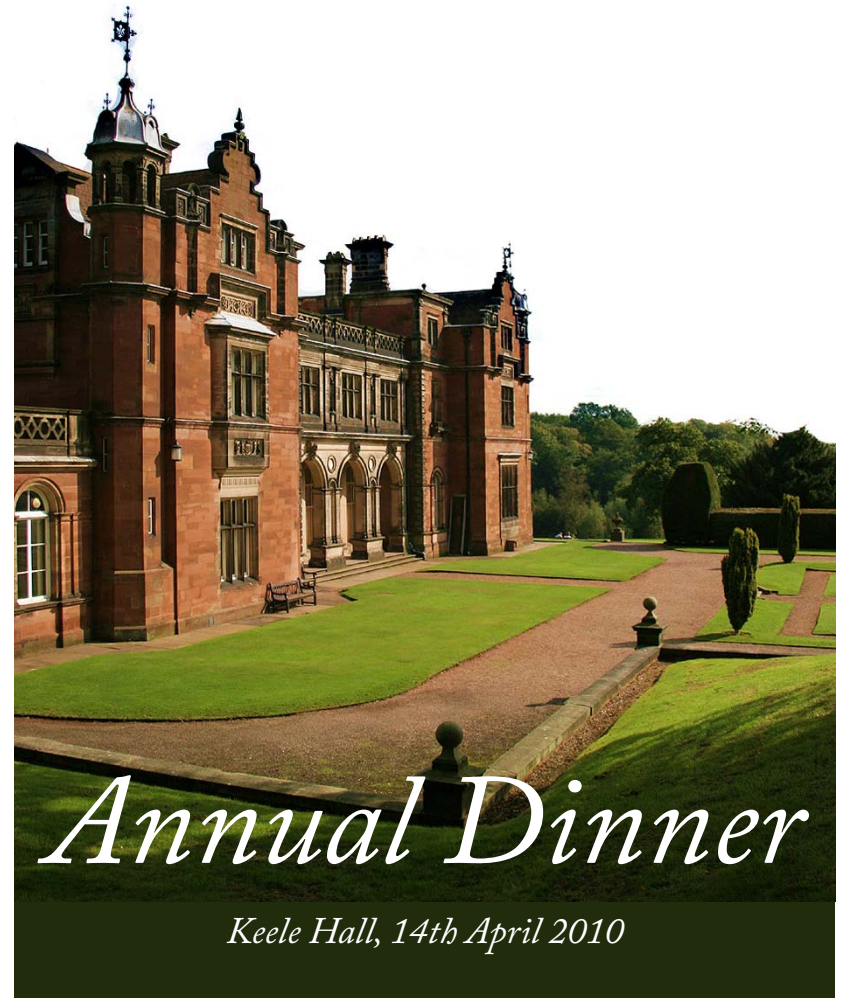


Institute of
Ergonomics &
Human Factors

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ANNUAL CONFERENCE 2010

Bridging the gap between theory and practice



Annual Dinner

Keele Hall, 14th April 2010

Menu

Broccoli and Stilton soup

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Roast duckling with a sauce of star anise and a compote of kumquats,  
served with courgette and carrot timbale, and noisette potatoes

or

Roulade of puff pastry filled with butternut squash and spinach,  
served on a sauce of creamed lentils and cajun spice

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Fleur de chocolat filled with raspberry mousse,
served on a kirsch sauce with seasonal berries and chocolate shavings

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Continental cheese board

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Coffee and mints

The drinks reception before the Dinner was sponsored by



Caption Competition results will be announced after the Dinner.

White wine: Kintu Sauvignon Blanc from the Maule Valley, Chile
Red wine: Kintu Cabernet Sauvignon from the Maule Valley, Chile
Rose wine: White Zinfandel Blush from Waters Edge, California
Fruit juice