Closing dinner
Saturday, 6 October
Hotel Ultonia banquet hall

APPETIZER
**Girona lentil and apple salad in a glass

FIRST COURSE
**Cream of courgette soup (with Roquefort) and truffle oil

SECOND COURSE
Double-cooked beef shoulder with onions and sweet potato
  or
Loin of cod cooked at low temperature with honey and apple
  or
**Casserole of juicy Carnaroli rice with vegetables and porcini mushrooms

DESSERTS
*Natural yoghurt with sponge cake and coulis
**Sponge cake with strawberry coulis and coconut milk

DRINKS
Water, red and white wine, coffee

Menu translated by MET member Simon Berrill

* Vegetarian-friendly
* Vegan-friendly
Disclaimer: The caterer reserves the right to make minor substitutions.