

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