

IRLA Annual Members Dinner
Wednesday November 06, 2024

Starter

Home-cured Salmon

with beetroot cream cheese, yuzu cucumber

Quinoa, avocado, sweet potato & feta timbale (VG/GF)

Balsamic pearls, crispy toast (GF)

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Main Course

Slow-roasted Rump of Lamb

with sweet potato mash, wilted baby spinach, carrots, lamb jus

Stuffed aubergine (VG)

Bean ragout, garlic & herb crumb, tomato fondue

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Petit fours served with coffee

Wine

Pinot Grigio delle Venezie, Corte Vigna (W)

Don Jacobo, Rioja Crianza, Bodegas Corral (R)

Vintage port and dessert wine will also be available

*Unless the event managers are advised before the Dinner
of any dietary issues the menu choice presented
to the table will be the set meat menu above.*