

Event Name: CIBSE

Event Date: 29th February 2023

Estimated numbers: 800

Tasting Date: 19th December 2023

Event Planner: Craig Robertson

Chef:

Wines:

Embrujo del Campo, Verdejo,
Embrujo del Campo, Tempranillo

Starter

Cauliflower, potato and cumin cake with humus, mini red tomatoes and asparagus. (v)



Notes

Vegan option same minus egg/breadcrumbs coating and pan fried

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Chef:

Main course

Duo of chicken: presser of Coq au Vin and chicken ballotine, olive oil mash potatoes, fondant carrot, butternut squash and rich chicken jus



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Chef:

Vegetarian Main course

Pan-fried polenta with light blue cheese, crushed new potatoes with basil and sun blushed tomatoes and baby vegetables, truffle sauce (v)



Notes

Vegan main course

Pan-fried polenta, crushed new potatoes with basil and sun blushed tomatoes and baby vegetables, tomato sauce (vg)

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Chef:

Dessert

Black forest cake, vanilla Chantilly, cherry compote and candied, chocolate cream quenelle, cherry coulis



Notes

Vegan dessert

Vegan chocolate brownie (vg)

Tea, coffee & petit fours