



IPG Academic & Professional SIG Dinner

27 June 2018

Starters

Confit of duck & pork terrine with white fig compote and sourdough bread

Deep fried squid with sweet chilli & oyster sauces

Burrata salad

Main courses

Chicken ballotine with chorizo wrapped in parma ham with butternut squash & potato purée and sautéed greens

Pan fried fillet of cod with fried courgette and potato cake with romesco sauce of tomatoes, red peppers and toasted almonds

Porcini mushroom ravioli, truffle oil, micro basil & parmesan

Desserts

Warm Chocolate Brownie with vanilla ice cream

Pear Tart with double cream