

Friday 15th March, 20:30h
Conference dinner at the Mesón El Pastor

MENU

STARTERS

Smoked meat

“Els Ports” ham

Cured pork meat & a variety of cured meat from “Els Ports”

Selection of Morella & Tronchon Farmhouse Cheese.

Morella Croquettes

Fried noodles with king oyster mushrooms & foie grass shavings

MAIN COURS

Roasted lamb with garnish

DESSERTS

Dessert of your choice: sheep milk homemade curd, variety of homemade cakes, fruit, or ice-creams.

Coffee

Mineral water & bread

Red wine Rioja Crianza

Price: 30,00€