

TIERA Conference Gala Dinner — Menu¹

<https://corfu-sailing-restaurant.com/>

Salads

Corfu-style Salad

Lettuce, rocket, spinach, green apple, *nouboulo* (Corfu cured pork), graviera cheese, toasted walnuts, and vinaigrette made with aged balsamic vinegar

Greek Village Salad

Tomato, cucumber, onion, green pepper, feta cheese, Kalamata olives, extra-virgin olive oil, and oregano

Starters

Spicy Hummus

Chickpea hummus with pickled onion and spices

Starter Trilogy

- Mushroom stuffed with leek, bacon, and smoked Vermion cheese
 - Small savoury pastry with spinach and goat's cheese
 - Tartlet with vegetable brunoise and royal cream

Main Course

Sofrito

Beef in sofrito sauce (garlic, parsley, and vinegar), served with mashed potato and vegetable spaghetti

or

Pastitsada

Beef in a rich tomato sauce with a special blend of Corfiot spices, served with penne pasta

or

¹ Participants with allergies or other special dietary requirements will be provided with suitable alternatives.

Sofrito Mushrooms (vegetarian option)

Portobello, shiitake, and oyster mushrooms with white balsamic vinegar and truffle oil, served with rice

Dessert

Orange Cake

With yoghurt cream and caramel syrup

Drinks

Unlimited bottled water, soft drinks, draught Mamos beer, and house white and red wine served