

IPCLC – Social Programme Menu

Speakers Dinner

20th May 2026

[Restaurante Convistas](#)

Starters

- Baby leaf salad with *Mollar de Elche* pomegranate, goat cheese, almond vinaigrette, and caramelized pecans
- Duo of croquettes chef's selection
Mushroom croquettes (vegetarian)
- Pork cheek with *olleta callosina* jus, lentil hummus and pumpkin syrup
Sweet potato with olleta callosina jus, lentil hummus and pumpkin syrup (vegetarian)

Main Courses

- Confit suckling pig terrine with nougat demi-glace, roasted sweet potato purée, and cured fish crumble

OR

- Chargrilled salmon glazed with cinnamon, rosemary, and mustard molasses, served with charcoal-grilled vegetables

Vegetable paella (vegetarian)

Dessert

- Braised pineapple served with coconut soup and rum raisin praliné

Beverages Included

- Mineral water, beers, and soft drinks
- Red wine DO Rioja Crianza
- White wine DO Rueda Verdejo