

IPCLC – Social Programme Menu

Social Dinner

21st May 2026

[Casa Mediterráneo](#)

Cocktail

- Crispy prawn tornado with sweet chilli sauce
- Crispy duck gyoza with Peking sauce
- Mini beef burger with parmesan and sun-dried tomato
- Chicken skewer with Vietnamese sauce
- Mini salmon waffle with herb cream

Individual Starters

- Creamy seafood rice with red prawns
- Confit artichoke flower with truffle dressing and thin slice of Iberian pancetta

Sorbet

- Mojito sorbet

Main Course

- Iberian pork tenderloin with aubergine hummus, PX sauce and crispy three-spice garnish

OR

- Baked cod with saffron mousseline over vegetable ratatouille and crispy onion

Dessert

- “Love for Chocolate”: chocolate ganache, brownie, white chocolate ice cream, hot chocolate sauce and chocolate crispies

Drinks

- Ramón Bilbao red wine and Blanco Polar white wine
- Beer, soft drinks and mineral water
- Brut Reserva cava, coffee and herbal teas
- Coffee and frozen lemon granita

Vegan / Vegetarian Option – Social Dinner

Cocktail

- Chickpea hummus shot with crudités
- Wakame seaweed spoon with wild mushroom picadillo
- Crispy falafel bite
- Vegetable gyoza with teriyaki sauce
- Mini vegan burger
- Mini savoury coca flatbread with escalivada julienne

Individual Starters

- Marinated tofu tartare with lime, avocado, tomato, papaya and edible flowers
- Quinoa tabbouleh with romesco sauce
- Artichoke flower with sun-dried tomato, tender garlic shoots and olive oil

Sorbet

- Mojito sorbet

Main Course

- Aubergine mille-feuille stuffed with vegan bolognese

Dessert

- Vegan brownie with hot chocolate sauce and chocolate crispies

Drinks

- Ramón Bilbao red wine and Blanco Polar white wine
- Beer, soft drinks and mineral water
- Brut Reserva cava, coffee and herbal teas
- Coffee and frozen lemon granita