ECiTS Dinner Information

Wed 5th September
Posillipo, 15-16 The Borough, 8.30pm

Our plan for the dinner finances is that we will pay for organisers and invited speakers, while other guests pay the restaurants directly.

Posillipo Set Menu
£19.90 per person, including a glass of wine

Starters
Antipasto Misto
A selection of Italian cured meats, mozzarella and parmigiano shavings

Misto Contorni
A selection of chargrilled and marinated aubergine, courgettes, mixed peppers, sun dried tomato carrots and olives

Soup
Our soup of the day

Main Courses
Ravioli ai Funghi
Mushroom ravioli with walnuts and taleggio cheese

Pennette al Salmone
With fresh salmon in creamy brandy and cherry tomato sauce topped with parsley

Rigatoni al Forno
With mincemeat, mushrooms, peas, mozzarella, parmigiano and basil

Vesuvio Pizza
Tomato base, mozzarella, salami and chillies

Pizza Ortolana
Tomato base, mozzarella, courgettes, aubergine, mixed peppers

Dessert
Profiteroles or Tiramisu or Cheese
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**Old Brewery Set Menu**

£35.00 per person

2 glasses house wine

Seasonal fish and anchovy terrine aubergine caviar, olive and herb vinaigrette

Kentish braised beef, boulangere potatoes, carrot puree, beef red wine sauce

Caramel pannacotta, vanilla scented pear, Calvados and pear ice cream

Coffee and petit fours
Friday 7th September
Dolphin Inn, 17 Saint Radigunds Street, 7.00pm

This will be a very informal gathering in a pub that does good food. So come along and just have a drink, or order yourselves food – whatever you prefer. When you go there, mention you are part of the ‘Causality conference’ group as we booked a table.