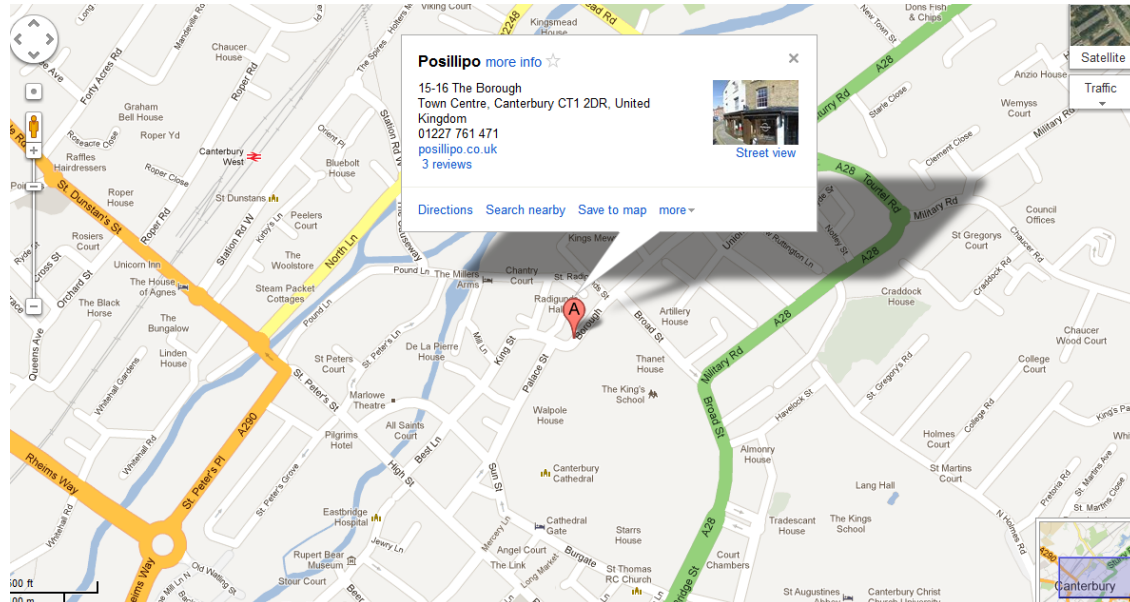


ECiS Dinner Information

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

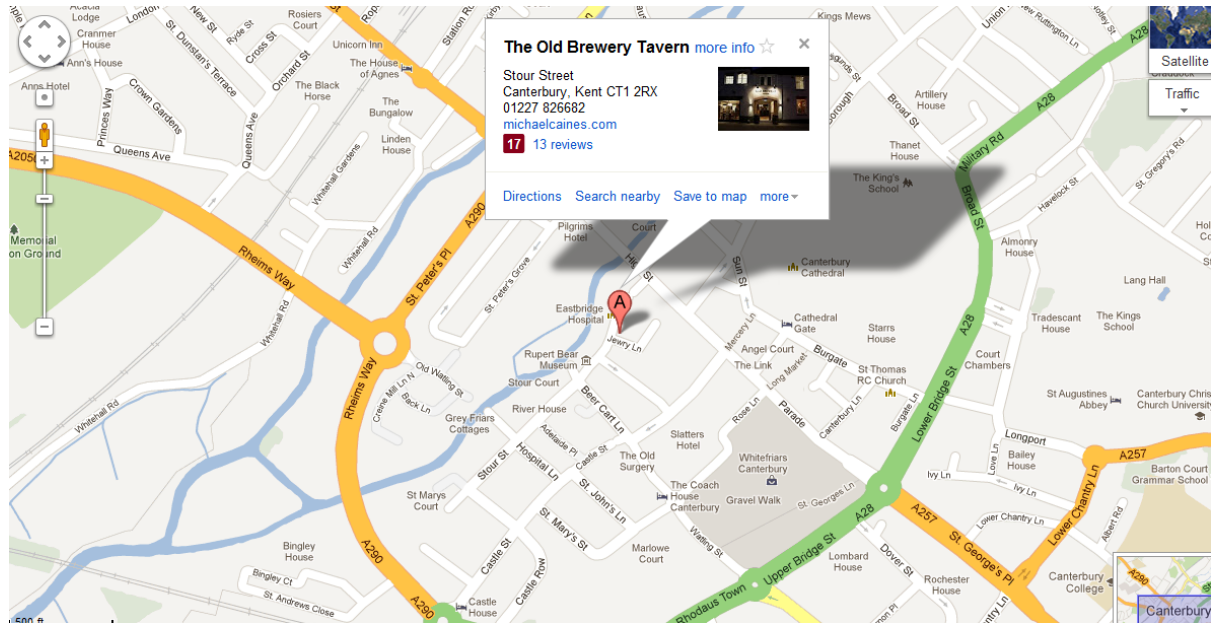
Tomato base, mozzarella, courgettes, aubergine, mixed peppers

Dessert

Profiteroles or Tiramisu or Cheese

Thursday 6th September

Old Brewery Tavern, Abode Canterbury, Stour Street, 8.00pm



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

Old Brewery Set Menu

£35.00 per person

2 glasses house wine

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

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

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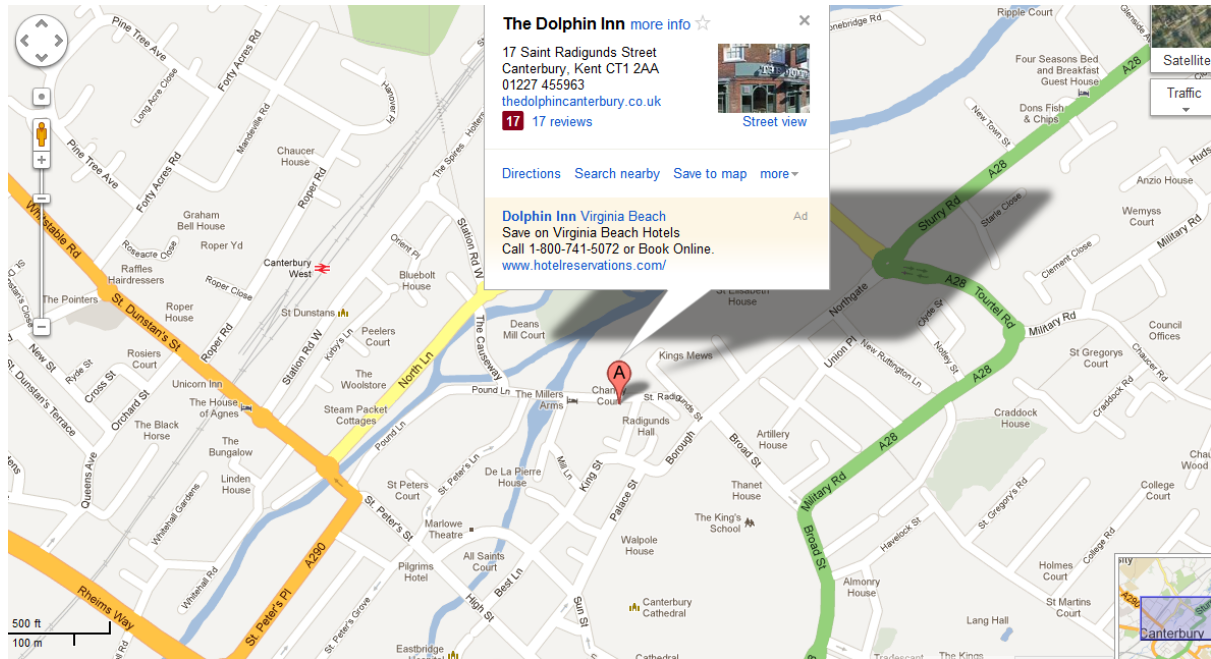
Caramel pannacotta, vanilla scented pear, Calvados and pear ice cream

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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.