

Gala Dinner - Saturday 29th October 2022
Corinthia Palace Hotel Attard

Canapes

Drapier Carte D'Or Champagne

Starter

Stout braised pig head terrine, date and mushroom ketchup,
burnt rosemary cracker, marmite butter

Wine: Benanti Contrada Monte Serra (Sicily)

Intermediate

Jerusalem artichoke risotto, trompette de la mort, beurre noisette
hazelnuts

Wine: Benanti Contrada Monte Serra (Sicily)

Main Course

Roast meagre, leek tart, celeriac and caper puree, Vin Jaune butter
sauce

Wine: Antonin Blanc (Marsovin Malta)

Dessert

Aerated prickly pear mousse, herb sorbet, cocoa soil

Wine: Trimbach Gew Vendanges Tardives (France)

Coffee/Tea and Petites Fours

Chef de Cuisine: Stefan Hogan

For the Gala Dinner at the Corinthia Palace, chef Stefan Hogan really gave us a memorable menu fit for a Chapître.

The starter of Stout Braised pig head terrine reminded me of what the French call "Fromage de tête", the texture was just as it should be and the date and mushroom ketchup, together with the burnt rosemary cracker and the surprising Marmite butter worked really well with it.

To follow, we had a perfectly cooked and artistically presented Jerusalem artichoke and "Trompette de la mort" Risotto served at a perfect temperature.

The main course of roast meagre was again cooked to perfection and retained all the fish moisture, the small Leek tart and the Celeriac and caper puree worked very well with it, as did the delicate Vin jaune butter sauce.

The pastry chef brigade presented us with a work of art.

Aerated prickly pear mousse, herb sorbet, cocoa soil.

It was not only beautiful to look at, but very good in taste too, with different textures and very light.

Stefan Hogan and all his brigade did their best for our special occasion of the International Grand Chapître of the Malta Bailliage/

Comments - Maître Rôtisseur Marc Becanson