

Welcome Dinner - Friday 28th October 2022
Phoenicia Hotel Floriana

Canapés

Drappier Carte D'Or Brut Champagne (France)

Baked Scallops
Pistacchio Butter, Champagne and Vanilla Velouté

Wine: Catena Alta Chardonnay (Argentina)

Stuffed Conchiglioni, Tarragon, Guanciale, Sauce Supreme

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**Cannon of Lamb with soft Herbs, `Scotch Broth` Croquette, Courgette
Puree,
Squash Fondant, Olive Sauce**

Wine: Grand Maitre- Marsovin (Malta)

Poached Pear, Roquefort, Walnut Crumble, Cheese Biscuits

Wine: Guze White Late Harvest - Marsovin (Malta)

Coffee/Tea and Petits Fours

For the Welcome dinner at the Phoenicia, Chef Daniel Debattista prepared a very interesting menu.

The scallops served in their shells were very tasty with the pistachio butter.

The stuffing of the conchiglioni pasta was full of flavour and moist, complimented with guanciale and tarragon.

The main course, cannon of lamb, looked very good, with a 'scotch broth' croquette and a very nice and colourful accompaniment and also a very tasty olive sauce.

The cheese course was very well presented, the poached pear was perfect with the Roquefort.

Comments - Maître Rôtisseur Marc Becanson