





























## RADECS 2024 Welcome Reception - Food Allergens

Monday 20:00-22:00, 16<sup>th</sup> September

Mi-cuit with applesauce and balsamic reduction	Gluten and Dairy	 
Sea bass tartare with crunchy black olives	Dairy and Fish	 
Curried vegetable samosa	Gluten	
Marinated smoked salmon roll	Gluten, Dairy and Fish	  
Chickpeas with vegetable protein, curry with celery and apple bread toast	Gluten and Celery	 
Tuna Tataki with bean sprouts	Dried Fruits and Dairy	 
Vegan Chorizo brochette with Padrón peppers	Eggs	
Octopus brochette with potatoes	Dairy and Fish	 
Palm tree boxes filled with prawns	Gluten, Seafood and Dairy	  
Crunchy black pudding with onion jam	Gluten and Dairy	 
Gorgonzola croquettes	Gluten and Dairy	 
Torta del Casar dip with raf tomatoes	Gluten and Dairy	 

### Desserts

Petit Four Gofio-Plantain	Gluten, Eggs, Dairy and Nuts	   
Petit Four Pistachio		
Petit Four Raspberry		