



JOYRON FOUNDATION  
MICHELIN STAR  
ANNUAL CHARITY GALA DINNER

COCKTAIL RECEPTION

Fosh Brut Nature - Macabeo and Xarel.lo D.O. Cava  
With Canapés by Tast Out

MENU

By Marc Fosh supported by Fosh Catering

Leek tarte tatin with a pear & chervil sorbet and crunchy pistachios

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Main - Angus braised beef short-rib with roasted beetroot, mushrooms  
and red wine jus

Pescatarian - Croaker loin -mellow barley-relish of figs and kalamata  
Vegetarian - Pearl Barley "Risotto" with figs, almond and kalamata olives

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Macerated peaches served with a thyme streusel and vanilla ice cream

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Chocolate Bonbons - Courtesy of Narez & Cuart

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Beautifully paired wines to be finalised

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After Dinner - Drinks Pay Bar by Arlequin

