

#Worm23 Lunch Package:

Lunch will be served in Hall 5. If you want to purchase this lunch menu, please confirm your order by May 2, 2023. Cancellations will not be refunded.

Day	Regular Menu	Vegetarian Menu
Sunday, June 25	Moroccan Chicken Tagine—spiced chili and cinnamon stew with carrots and preserved lemon cous cous, baked bread and fresh fruit	Harissa Glazed Aubergine, pomegranate chilli glazed aubergine, mint and coriander cous cous, tabouli dressing, baked bread and fresh fruit
Monday, June 26	Roasted Shetland Salmon with black olives and soft potatoes, with lemon and wild garlic dressing, baked bread and fresh fruit	Pea and Lemon Orzotto with plant based pea and lemon cream, vegetarian parmesan, baked bread and fresh fruit
Tuesday, June 27	Beef Barolo—Spale bone of beef with barolo jus, parmesan and soft herb polenta, baked bread and fresh fruit	Mushroom and Spinach Stroganoff, Dijon mustard, smoked paprika, plant based cream and brown rice, baked bread and fresh fruit