

The Anglo-Ecuadorian Society

Ecuadorian Dinner and Talk

Saturday 7th June at 6:30 p.m.



The Anglo-Ecuadorian Society is pleased to invite you to join us for a Dinner and Talk at **the Oriental Club, Stratford House, Stratford Place, London W1C 1ES**

The dinner is an opportunity to taste flavours of Ecuador by **chef David Reyes**. After dinner, **Elisenda Vila Llonch**, curator of the "Beyond El Dorado, Power and Gold" exhibition at the British Museum, will speak on Ecuador's pre-Columbian culture.

Cocktails will be served from 6:30 p.m.

Starter

Prawn Ceviche

Prawns marinated in lime, orange juice, red onions, tomato and coriander served with thin plantain crisps

Main course

Hornado

Hornado de chancho is a slow roasted pork dish cooked in a marinade of beer, garlic, cumin and achiote or annatto. Served with Mote or hominy, llapingachos, avocado, tomato and onion curtido

Dessert

Espumilla

Espumillas are a popular street food in Ecuador, this dessert is a meringue cream made with fruit pulp, typically guava, egg whites and sugar

There is also a vegetarian option

Members: £50.00 Non-members:£60.00

Dress Code: Jacket & tie

Price includes welcome cocktails, three-course dinner, house wines, coffees/teas

Please contact Patricia Lea on mpatlea@gmail.com if you would like to attend. Bookings and payment should be made no later than 20th May. Payment should be made to The Anglo-Ecuadorian Society Account: **Lloyds Bank Plc, Sort Code No. 30-00-08 Account No. 03757368.**