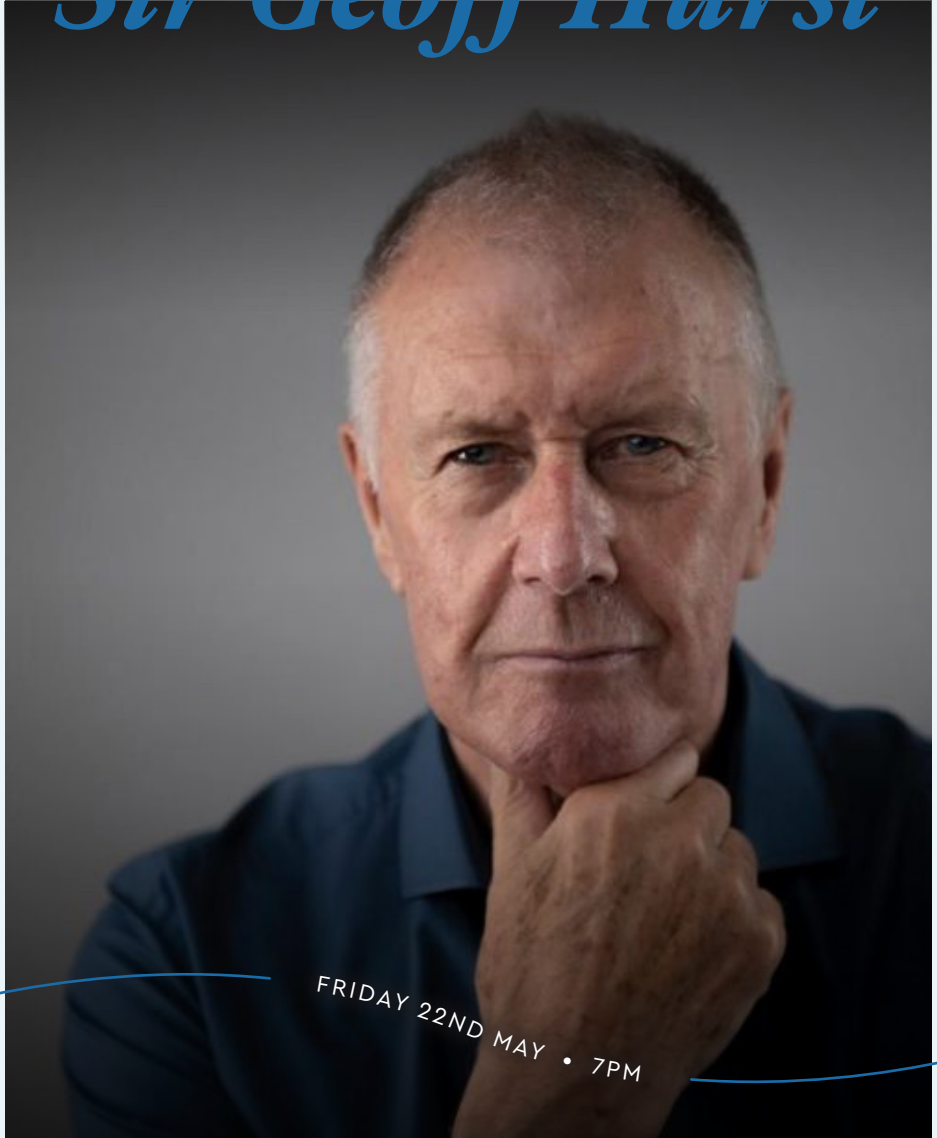


HARBOUR

CHRISTCHURCH

# An Evening With *Sir Geoff Hurst*



FRIDAY 22ND MAY • 7PM

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# The Hat-Trick Dinner

## *Quarter Final*

### Argentina

Citrus-cured Sea Bass Ceviche

*Blood orange, lime, coriander, chilli and crisp corn*

## *Semi Final*

### Portugal

Portuguese-style Atlantic Fish

*Olive oil, garlic, tomato and herbs*

## *The Final*

### England

Classic Beef Wellington

*Seasonal English vegetables, rich red wine jus*

## *Dessert*

### Germany

**Black Forest Gâteau Demolished** *(just like Sir Geoff did in '66)*

*Chocolate, cherry, kirsch... and a light-hearted nod to history*

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Special diets can be catered for to suit if known in advance