

New Year's Eve

MENU

Canapés

Vegetables Tempura with Sesame seeds
Kataifi Shrimp with sweet and sour dip
Spring onion and crayfish risotto
Goat cheese with honey pastry puff
Smoked duck breast skewers with dates
Mushrooms and sundried tomato mini quiche

Set Menu

Oysters cream soup with samphire

Braised Lobster and leek fricassee with, saffron rice
and roasted pine nuts and Champagne reduction

Citrines and mint sorbet

Beef tenderloin, wild mushrooms mousse and foie gras served with
mashed sweet potato and Moscatel wine reduction

Caramel parfait with coffee meringue , crispy hazelnut and red berries coulis

Coffee, Petit fours and Portuguese after dinner liqueur

New Year's Supper 00h00

Cabbage soup with cornbread
Angus beef steak with olive and orégano bread
codfish fritters with coriander
Octopus salad
Custard cream pastries
Tropical fruit salad

Open Bar 00h00

Vodka, Gin, Rum, Whisky, Wine Selection,
Beer, soft drinks, juices, water

180€ PERSON
BEVERAGES INCLUDED