NEW YEAR’S LUNCH 2023 | 2024

1st January | 1.00pm - 4.00pm

SIMPLE SALADS
- Cucumber | Tomato | Corn | Grated carrots
- Lettuce and rocket | Beetroot | Sauces | Fusilli

BUFFET
- Plate of boiled national prawns
- Tuna tataki, caper escabeche, lemon and fresh parsley
- Prawn cocktail salad
- Roast vegetables Platter
- Smoked ham, grapes, goat’s cheese, dried fruit and aged
- balsamic salad
- Cured lily Caesar salad
- Smoked salmon, lime and capers
- Caprese salad
- Vegetarian couscous
- National sausage platter
- Alentejo pork ham
- Crab and stuffed shells dish
- Suckling pig from Negrais
- Cold meat dishes
- Cod and chickpea salad
- Fried dumplings

HOT DISHES
- Fresh seasonal fish, fragateira fish and seafood from our coast
- National veal tournedo, truffled mashed potatoes and sautéed vegetables
- Vegetable and mushroom pie
- Vegetable curry

MINI SAUCE POT
- Bluefin tuna stew
- Pumpkin gratin with island cheese, walnuts and honey
- Seafood cream
- Green cabbage soup

CHEESE
- Selection of national and international cheeses
- Selection of bread and toast
- Grapes and dried fruit
- Jams and marmalade

DESSERTS
- Chocolate and hazelnut opera cake | Pistachio marjolaine
- Coffee and cinnamon eclair | Mini tropical fruit pavlova
- Chocolate tart | Lime meringue tartlet
- Vanilla and strawberry pannacotta | Custard tart
- Egg pudding | Fresh sliced fruit | Chocolate mousse
- Rice pudding

DRINKS
- Sparkling wine | Vale das Areias white and red wine
- Soft drinks | Beer | Mineral water | Coffee or tea

75€ per person, drinks included
Children up to 4 years old free; from 5 to 11 years old 50% discount

Some of the elements described may contain allergens. For more information, please request the list of ingredients.

The prices mentioned in this menu are subject to change without prior notice.

Prices including VAT | All prices are per person