ONE MIDNIGHT
endless flavours

COCKTAIL DE BOAS-VINDAS

Mini Vol-Au-Vents De Marisco | Paté De Aves E Ervas Num Brioche | Canapés Com Salmão Curado Nosso E Cubos De Manga | Bolo Lêvedo Com Pasta De Azeitonas E Tomate Seco | Cubos De Frango Com Maçã E Mel De Cana | Arancini Com Coração De Queijo Da Ilha

ENTRADAS FESTIVAS

Tábua De Queijos Nacionais E Internacionais | Michelhão Com Vinagrete Cítrico | Sapateira Recheada | Salgadinhos Variados | Espelho De Camarão Ao Natural Picado Com Flor De Sal | Perna De Presunto Serrano | Terrina De Fígado Com Compota De Frutos Vermelhos | Peixe Fumado Com Legumes Avinagrados | Espelho De Rosbife Com Cogumelos Salteados E Nozes

SALADAS SIMPLES E COMPOSTAS

Verdes De Alface | Tomate | Pepino | Couve Roxa | Milho-Doce | Beterraba | Cenoura | Salada De Pato Com Laranja E Frutos Secos Caramelizados | Tábua De Quinoa Com Legumes E Ervas Frescas | Salada De Frango Com Maçã Verde E Molho De Iogurte Com Caril | Salada Tropical | Salada De Lentilhas Com Abóbora Assada E Bacon | Abacaxi Grelhado Com Camarão E Hortelã | Salada De Polvo | Pimentos Assados Com Cebola Roxa

SOPAS

Canja De Garoupa Com Aroma De Menta | Creme De Alho-Francês Com Cubos De Pão Torrado

PRATOS PRINCIPAIS

Novilho Confitado Em Tinto Regional | Bochecha De Porco Guisada Com Aroma De Enchido | Polvo À Lagareiro Com Molho À Espanhola | Robalo Escalfado Em Aromas Do Mar Com Molho Napolitano

ACOMPANHAMENTOS

Batatinhas Assadas À Padeiro | Arroz Basmati Com Frutos Secos | Batata-Doce Assada Regada Com Mel De Cana | Ratatouille De Legumes | Castanhas Salteadas Com Canela | Grelos Salteados

OS NOSSOS DOCINHOS

Bolo De Frutos Secos E Mel De Cana | Aletria | Torta De Laranja | Pão De Ló | Rabanadas Com Calda De Vinho Do Porto | Azevias | Bolo-Rei | Tiramisù Tradicional | Bolo De Chocolate Húmido | Festival De Frutas

BEBIDAS

Herdade dos Grous Branco | Carm Reserva Tinto
Refrigerantes | Cerveja | Água com/sem Gás |
Espumante Murganheira
Café e Chá

Feliz ano novo!

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WELCOME COCKTAIL

Mini Seafood Vol-au-Vents | Poultry and Herb Pâté on Brioche | Canapés with Our House-Cured Salmon and Mango Cubes | Bolo Lêvedo with Olive and Sun-Dried Tomato Spread | Chicken Cubes with Apple and Sugar Cane Honey | Arancini with an Island Cheese Centre

FESTIVE STARTERS

Selection of Portuguese and International Cheeses | Mussels with Citrus Vinaigrette | Stuffed Crab | Assorted Savoury Pastries | Chopped Plain Prawns with Fleur de Sel | Serrano Ham Leg | Liver Terrine with Red Berry Compote | Smoked Fish with Pickled Vegetables | Roast Beef Platter with Sautéed Mushrooms and Walnuts

SIMPLE AND MIXED SALADS

Lettuce Leaves | Tomato | Cucumber | Red Cabbage | Sweetcorn | Beetroot | Carrot | Duck Salad with Orange and Caramelised Nuts | Quinoa Platter with Vegetables and Fresh Herbs | Chicken Salad with Green Apple and Curry Yoghurt Dressing | Tropical Salad | Lentil Salad with Roasted Pumpkin and Bacon | Grilled Pineapple with Prawns and Mint | Octopus Salad | Roasted Peppers with Red Onion

SOUPS

Grouper Soup with a Hint of Mint | Cream of Leek Soup with Croutons

MAIN COURSES

Beef Confit in Regional Red Wine | Braised Pork Cheeks with a Hint of Cured Sausage | Lagareiro-Style Octopus with Spanish-Style Sauce | Sea Bass Poached in a Seafood Broth with Neapolitan Sauce

SIDE DISHES

Baker's-Style Roasted Baby Potatoes | Basmati Rice with Dried Fruits and Nuts | Roasted Sweet Potatoes Drizzled with Sugar Cane Honey | Vegetable Ratatouille | Sautéed Chestnuts with Cinnamon | Sautéed Turnip Greens

OUR SWEET TREATS

Dried Fruit, Nut and Sugar Cane Honey Cake | Aletria (Portuguese Sweet Vermicelli) | Orange Roll Cake | Portuguese Sponge Cake | French Toast with Port Wine Syrup | Azevias (Portuguese Sweet Pastries) | Bolo-Rei (Portuguese King Cake) | Traditional Tiramisù | Moist Chocolate Cake | Fruit Selection

BEVERAGES

Herdade dos Grous White | Carm Reserva Red |
Soft Drinks | Beer | Sparkling/Still Water
Murganheira Sparkling Wine

Feliz ano novo!