OUT WITH THE OLD IN WITH THE BOLD!

31/12 - WELCOME DRINKS - LOBBY - 6.30PM

CANAPÉS

Veal tartare on a brioche toast

Foie gras terrine with onion jam

Croquettes of 24-month-aged Iberian cebo ham and Serra cheese

Fried polenta with mushroom cream (VG)

Breaded cod with cuttlefish aioli

DRINKS

Aperol Spritz, Port & Tonic, Gin & Tonic, Quinta da Romeyra sparkling wine, beer, Rebello white and red wine, water, soft drinks

DINNER - BELLO ROOFTOP - 7.30PM

SNACK

Suckling pig sandwich

Filipa Pato 3b Rosé

STARTER I

Cured amberjack with fermented ginger, ponzu sauce and seaweed

Terras de Lava Blend

STARTER II

Scarlet shrimp with green apple, king prawn sauce, lemongrass and kaffir lime

Sidónio de Sousa Reserve

FISH

Red mullet with fennel in two textures and shellfish

Quinta do Cume Reserve

PALATE CLEANSER

Cucumber, grape and green peppercorns

MEAT

Dry aged beef with leek terrine, celery and citrus purée, black truffle, fried buckwheat and meat jus

Paired with Quinta dos Romanos Reserve

DESSERT

Peanut and caramel (V)

Blandy's 10 Years Verdelho

PETIT-FOURS

Passion fruit sour gummy (V)

Raspberry marshmallow (V)

Egg and almond cream cone (V)

€295

V. Vegetarian VG. Vegan

Let us know if you have any allergies, intolerances or food preferences.Price per person. Includes wine paring, water, soft drinks, beer, coffee and tea. VAT included.

Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.