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 - POT&PAN - 7.30PM

SNACK

Mackerel nigiri with citrus mayonnaise

Quinta da Romeyra

STARTER

Lobster ravioli with curry sauce, yuzu gel and trout roe

Élio Lara dos Seixos

FISH

Grouper with honeyed turnip purée, baby turnips and fennel sauce

Indiegente

MEAT

Oxtail terrine with mushroom risotto, sautéed mushrooms and Madeira wine jus

Monte da Penha Reserve

DESSERT

Chocolate with caramel and passion fruit (V)

Churchill's 10 Years

DISTRIBUTION OF 12 RAIFSINS AND CHAMPAGNE - 11.30PM

€255

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.