# MERRY & BITE

# 24/12 - WELCOME DRINKS - LOBBY - 6:30PM

## CANAPÉ SERVICE

Veal croquettes with horseradish mayonnaise

Pink prawn tartlet with avocado and chilli

Mackerel toast with cucumber, tomato and red onion

Beetroot tartare with goat's cheese (V)

## DRINKS

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

# DINNER - POT&PAN - 7:30PM

## SNACK

Steamed brioche with smoked eel mousseline

*Quinta da Romeyra Sparkling Wine*

## STARTER

Scallop with Jerusalem artichoke and sparkling wine

*Quinta da Romeyra Sparkling Wine*

## FISH

Fresh cod with horseradish and citrus beurre blanc

*Crasto Superior White*

## MEAT

Lamb with spinach purée, fondant potatoes and meat jus

*Post Scriptum*

## DESSERT

Almond with egg custard and wafer (V)

*Churchill's 10 Years*

## DESSERT TABLE (V)

French toast

Vermicelli

Crème brûlée

Yule log

Egg pudding

Moist sponge cake

Serra cheese, jams and grissinis

Bolo Rei (traditional Portuguese Christmas cake)

# €140

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.