

# **WELCOME DRINK**

# **GRAND BALLROOM FOYER**

Duck, foie gras and Ras El Hanout Lobster choux, kimchi and chives Tuna cone, wasabi and aonori Rubia Gallega tartare, pickles and lime chipotle Watermelon, soy and wasabi

#### **DINNER**

# Salads and Starters

Beef carpaccio with peppers, parmesan cheese and pomegranate

Greek vegetable salad with marinated cottage cheese and olives

Smoked salmon, fennel and citrus

Mixed leaf salad and caramelised walnuts

Green asparagus, Manchego cheese

Glazed chicken with Asian sauce, apple and portobello

Braised tuna with pepper and teriyaki sauce

Prawn Caesar salad

Vitello tonnato

Panzanella

Watermelon salad with soy and cottage cheese

Mozzarella and tomato salad with raspberry powder

Baba ghanoush and hummus

Tabbouleh salad with crushed almond

Green leaf salad, goat cheese, walnuts and almonds Tuna salad, potato, pickled cucumber, crème fraîche and

katsuobushi

## **Fish and Seafood Station**

Spider crab verrine

Brown crab

Lobster

Oysters

Marinated mussels

Steamed shrimp with fleur de sel

Sea bream ceviche

Salmon tartare

Selection of smoked and marinated fishes

### **Asian**

Sushi

Sashimi

**Nigiris** 

Dragon roll

Hossomakis

# **Cured Meats and Cheese**

Ham

Cured meats

National and international cheeses, homemade jams, crackers, grissini, toasts and nuts

# **Bakery**

Sweet potato bread Olive bread

Jamon bread

## **Hot Dishes**

Chanterelle mushroom and truffle soup

#### Fish

Sea bream with bisque sauce, champagne and yuzu

Beef with Périgord sauce

Side Dishes

Potato, bacon, chestnut and mushrooms

Sautéed vegetables with spices

Spinach and cottage cheese cannelloni

Gratinated potato gnocchi with mozzarella cheese and pine kernels

Arabic rice

### **Live Station**

Garlic shrimp

# **Carving Station**

**Beef Wellington** 

Cod strudel

#### **Desserts**

Chocolate truffles

Chocolate mendiants

Brownie

Macarons

Chocolate mousse

Gummies

Marshmallows

Donuts

Chocolate donuts

Fruit tartlet

Lemon meringue tart

Red fruit cheesecake

Chocolate mousse, roses and raspberries

Baileys mousse, coffee, Disaronno and cocoa sable

Savoy apple cake

Farófias with vanilla sauce

Fraisier

Sliced fruits

Coffee, tea, petits fours

Cabbage cream soup with chorizo

Asparagus velouté with truffle oil

Mini Picanha sandwiches

Chicken sandwiches

Cheeses and charcuterie

Portuguese custard pies

Steamed shrimp

Dessert buffet

Sliced fruit

Hot chocolate

## Wines

Champagne Pommery Apanage Taboadella Encruzado Grifo Reserva

Blandy's Boal 10 years