

50 SHADES *of glamour*

21.02
Grand Ballroom

Buffet

Cold cuts board
Pickles, marinated olives, dried fruits
Portuguese and International cheese board
Toasts, crackers and *grissini*
2 jams
Cured ham board
Vinaigrette, aioli sauce, cocktail sauce,
mayonnaise, ketchup, mustard
Balsamic vinegar, extra virgin olive oil,
sea salt flower, oregano
Smoked salmon and garnishes (capers,
lemon, purple onion)

Salads

Tomato with oregano, mix of lettuces,
cucumber, sweet corn, carrot, beetroot,
purple onion, chayote

Mixed salads

Cucumber, lime and mint couscous
Penne with mozzarella and cherry tomato
Tomato, "Santo da Serra" cottage cheese,
shallots and oregano
Shrimps with glazed tubers' pearls
Roasted sweet potatoes, chayote and parsley
Chicken glazed with teriyaki sauce, apple and
portobello mushrooms
Octopus salad with cucumber *crudités*

Snack

Apple puff pastry, goat cheese and honey

Carving

Crispy pork belly

Sopa / Soup

Cream pea soup

Main dish

Monkfish with Vermouth
and lemongrass sauce
Veal sirloin with chilli

Garnishes

Roasted potatoes and caramelized shallots
with balsamic vinegar and thyme
Tortellini with tomato and basil sauce
Rice with raisins, pine nuts and curry blossom
Vegetables with garlic and herbs butter

Vegetarian

Spinach and "Santo da Serra"
cottage cheese cannelloni

Pastry

Sliced fruits
Passion fruit *mille-feuilles*
Lemongrass *crème brûlée*
Tangerine tiramisu
Baileys and coffee mousse
Apple crumble
Banana, sugar cane syrup and rum *bavaroise*