



SACCHARUM



# NEW YEAR'S GALA DINNER

31<sup>st</sup> DECEMBER 2024

## **COCKTAIL**

Welcome drink and canapé selection  
By Chef Raul Ferreira

## **COUVERT**

Natural sourdough bread, raisins and walnut bread  
Artisanal champagne and gold flake butter

## **AMUSE-BOUCHE**

Oyster  
Oscietra caviar, baba ganoush, tangerine gel

## **STARTER**

Leeks tortellini, white truffle  
Saffron filament mousseline

## **FISH**

Turbot, scarlet prawn  
Lime risotto, São Jorge cheese DOP

## **MEAT**

Azorean beef fillet  
Mushroom croquette, celery purée, Madeira verdelho wine au jus

## **DESSERT**

Creamy vanilla and spices  
Raspberry jelly, almond biscuit, freeze-dried raspberries

## **DRINKS DURING DINNER**

Saccharum Premium wine selection, beer, soft drinks, water

Coffee, tea

## **PETIT FOURS**

Local poncha and peanuts  
Chestnut bonbon

**595€**

per person

## **VEGETARIAN MENU**

### **COCKTAIL**

Welcome drink and canapé selection

By Chef Raul Ferreira

### **COUVERT**

Natural sourdough bread, raisin and walnut bread

Artisanal champagne butter with gold flakes

### **AMUSE-BOUCHE**

Hummus

White beans, endives, crudités

### **STARTER**

Mushrooms

Caramelised eryngii and morel, caramel miso, olive and white truffle

### **PASTA**

Ravioli

Tomato, basil, vegan mozzarella cheese, gold leaf

### **MAIN COURSE**

Burger

Quinoa and vegetables, pak choi, radish

### **DESSERT**

Brownie

Vanilla sorbet

### **DRINKS DURING DINNER**

Saccharum Premium wine selection, beer, soft drinks, water

Coffee, tea

### **PETIT FOURS**

Local poncha and peanuts

Chestnut bonbon

**595€**

per person

## **CHILDREN MENU**

### **COCKTAIL**

Welcome drink and canapé selection  
By Chef Raul Ferreira

### **COUVERT**

Natural sourdough bread, raisins and walnut bread  
Artisan butter with gold flakes

### **AMUSE-BOUCHE**

Carpaccio  
Pumpkin, cucumber

### **SOUP**

Creamy  
Poultry, pine nuts

### **FISH**

Poached seabass  
Béarnaise sauce, zucchini and carrot spiral

### **MEAT**

Madeiran style beef  
Pickles, Julienne potatoes

### **DESSERT**

Macaron  
Dark chocolate, pistachio, red berries

### **PETIT FOURS**

Chestnut bonbon  
Financiers aux griottes

### **DRINKS DURING DINNER**

Natural juice, soft drinks, water

**298€**

per person