

# 2019

turn back time

## NEW YEAR'S BUFFET

31.12.2018

### SELECTION OF CHEESE AND SAUSAGES

Buttery ewe's cheese, saloio cheese, roquefort, cheddar, brie, curd cheese, "nisa" cheese, "ilha" cheese, serrano cured ham, regional "paiola", salami, chorizo, traditional fried appetizers

### **Jams and jellies**

### **Assorted nuts**

### **Toast and breadsticks**

### SALADS

Lettuce, tomato, corn with herbs, cucumber, red cabbage salad, beet with raisins, grated carrot with walnut and orange

### DRESSINGS

Balsamic vinaigrette, citrus mayonnaise, cocktail sauce

### SUSHI & SEAFOOD

Crayfish, wild shrimp, stuffed crab, marinated mussels

Nigiri, sashimi, hosomaki, uramaki, ginger, wasabi

### Selection of miniature starters

### SOUP

Shrimp cream soup with garlic croutons

### FISH

Codfish and shellfish with caldeirada stew sauce

### MEAT

Roast beef with ancient mustard sauce  
"Rojões" (fried pork meat) with chestnuts

### GARNISH

Roasted potatoes with red pepper  
Baked "lagareira" potatoes  
Mushroom rice  
Rice pilaf

### VEGETARIAN

Vegetable lasagna

### **KIDS**

Spaghetti | Bolognese sauce

Selection of nacional,  
international and conventual desserts

Sliced tropical and seasonal fruit