

RÉVEILLON 31ST DECEMBER

PROGRAMME
8H00 PM - 1H00 AM

STANDARD MENU

WELCOME DRINK

AMUSE BOUCHE: Mini octopus tacos with smoked bell pepper mayonnaise and pico de gallo

STARTER: Tartare di manzoo al tartufo nero (smoked beef tartare with black truffle)

FISH: Grilled scarlet prawn with beurre blanc Sauce

PALATE CLEANSER: Mousse di mela verde e mela croccante (green apple mousse with crispy apple chips)

MEAT: Cheek ravioli with parsnip purée and port wine reduction

DESSERT: Mini pavlova with wild berries

VEGETARIAN MENU

WELCOME DRINK

AMUSE BOUCHE: Mini mango & jackfruit tacos with jabuticaba sauce

STARTER: Beetroot tartare with feta cheese

FIRST COURSE: Roasted bell pepper stuffed with soy bolognese, served with endive filled with avocado and tomato

PALATE CLEANSER: Mousse di mela verde e mela croccante (green apple mousse with crispy apple chips)

MAIN COURSE: Mushroom ravioli with parsnip purée and port wine reduction

DESSERT: Mini pavlova with wild berries

DRINKS INCLUDED (DINNER)

White and/or red wine, beer, still and/or sparkling water, juices, and soft drinks.

SUPPER

Traditional caldo verde, mini preguinhos in bolo do caco, hot cocoa and whipped cream.

DRINKS INCLUDED (OPEN BAR - AFTER 10H30 PM)

White and/or red wine, still and/or sparkling water, juices and soft drinks, beer, gin and tonic, and themed cocktails

€140 per adult

Includes Main or Vegetarian Menu, Drinks (Dinner), Buffet Supper and Drinks (Party) • €80 per child (ages 4 to 10).

CHILDREN'S MENU

STARTER: Vegetable cream soup

MAIN DISH: Bolognese lasagna

or

Hake fillets with carrot rice and french fries

DESSERT: Chocolate brownie with vanilla ice cream

BOOK NOW: RESERVAS@STAYUPON.COM