

NEW YEAR'S EVE

New Year's Eve Buffet



LAGOAS PARK

OEIRAS • PORTUGAL





HAPPY NEW YEAR

NEW YEAR'S EVE BUFFET Welcome drink * 19h30

- ASSORTED STARTERS * Tomato * Cucumber * Carrot * Lettuce * Boiled prawns and stuffed crab * Octopus in panko with tartar sauce * Gratin mussels with tomato, cheese and coriander * Smoked salmon with cucumber linguini, herb cream and lemon * Cured ham with melon and mint jelly Mushrooms stuffed with tofu and basil * Feta cheese with tomato, peppers, cucumber and olives * Celery with carrot, dried plums, apple, yoghurt sauce and chives * Tuna with black-eyed beans, egg, red onion and parsley pesto
 - SAVOURIES * Samosas * Prawn rissoles * Suckling pig rissoles * Croquettes
 - **SOUP** * Cauliflower cream soup with asparagus and crispy bacon
 - FISH DISH * Red sea bass with prawn crumbs, served with a spinach and coriander sauce
 - MEAT DISH ★ Grilled veal tenderloin with roasted baby potatoes, peppers and turnip greens
 - VEGETARIAN DISH ★ Tofu moqueca (stew) with aubergine and courgette
 - SIDE DISHES ★ Steamed vegetables with garlic olive oil ★ Basmati rice
 - DESSERTS * Cornucopias with egg custard and lemon zest * Pistachio and wild berry Paris-Brest * Chocolate tartlet with passion fruit mousse and raspberry * Moist coconut and pineapple cake with cardamom and cinnamon cream * Condensed milk pudding with blackberries in balsamic vinegar and basil * Cheese board with dried fruits and marmalade * Sliced seasonal fruit
 - DRINKS * Water * Soft drinks * White wine * Red wine

85,00€

The price shown is per person. Children aged 5 to 12 have a 50% discount. VAT included at the legal rate in force.



NEW YEAR'S DAY

New Year's Brunch



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HAPPY NEW YEAR

NEW YEAR'S BRUNCH From * 11:30 a.m.

- BEVERAGES * Coffee * Milk and selection of teas * Orange and apple juice * Sparkling wine * Soft drinks * Still and sparkling mineral water
 - PASTRIES * Regional bread * Wholemeal bread * Cheese bread rolls * Croissants * Strawberry and chia seed madeleines * Portuguese custard tarts (pastéis de nata)
- CHEESE SELECTION * Azeitão cheese * Ilha cheese * Brie * Emmental * Goat cheese

SIMPLE AND

- COMPOSED SALADS * Tomato * Cucumber * Carrot * Lettuce * Smoked duck magret with iceberg lettuce, orange, apple, beetroot and vinaigrette

 Farfalle with bacon, gherkins, carrot, peas and yoghurt sauce
 - STARTERS ★ Mozzarella with tomato and basil ★ Lemon-flavoured prawns in panko with sweet-and-sour sauce ★ Aubergine caviar with garlic and chive toasts
 - SAVOURIES * Prawn rissoles * Codfish fritters (pastéis de bacalhau) * Meat croquettes * Suckling pig rissoles * Chicken samosas
 - HOT DISHES * Scrambled and fried eggs * Bacon * Roasted vegetables * Gratin tomato * Potato rosti * Grilled fresh sausages * Mini chicken skewers with pineapple and mushrooms * Beef stroganoff with potato gnocchi and parsley
 - DESSERTS * Apple and cinnamon sonhos (traditional Portuguese doughnuts) * Carrot cake with brigadeiro cream * Orange and ginger swiss roll

 Sweet rice * Sliced seasonal fruit

33,00€

The price shown is per person. Children aged 5 to 12 have a 50% discount. VAT included at the legal rate in force.

TO BOOK CONTACT