



## Réveillon Menu

Amuse bouche

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Fresh Santola and Seaweed

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The grouper and the prawn

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Painted in artisanal beer, buckwheat and seasonal vegetables

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The village orange and the pomegranate

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Convent table of desserts, variety of regional cheeses and World and variety of fruits

*Menu elaborated by **Chef Pedro Mendes***



## Supper

Green soup

Piglet

Cheeses / Sausages

Seafood

Duck pies

Buffet of desserts;

(Farófias, Sericá, Soaked, Sweet Rice, Orange Cake  
Chocolate mousse)

Laminated Fruit Mirror

Fruit salad

Mini nails

Mini hamburgers

Shrimp patties

Meat croquettes

Crayfish

*Menu elaborated by **Chef Pedro Mendes***



## BRUNCH

Field chicken soup

Pork loin in the oven

roast beef

Baked salmon with citrus and dill

Potato salad

Quinoa salad with curd

Smoked Salmon Salad

Mixed salad

Rice with pine nuts and raisins

Grain with smoked cod

Beans with tuna

Duck pies  
Chicken pies

Little Fishes of Horta

Cod fry

Spinach Quiche

Quiche Lorraine'

Smoked Meat Dishes

Cheese Dishes

Assorted fruits

Sericaia

Sweet rice

Pharynx

Soaked

Mango panacota

Strawberry pudding

*Menu elaborated by **Chef Pedro Mendes***