

# *The Dining Room*



## **Champagne Gala Buffet**

### **Sample Menu**

#### **Cold buffet**

Veal pâté with duck foie gras  
Iberian Pata Negra cured ham  
Rump of beef with ravigote sauce  
Roasted veal loin with rosemary  
Roasted duck breast with orange  
Duck foie gras  
Roasted cod salad with garlic and virgin olive oil  
Scottish smoked salmon  
Tuna with onion, olive oil and parsley  
Grilled scallops with cinnamon and lemon grass  
Boiled prawns with basil  
Fried squids with black olives and pesto  
Stewed fennel Greek style  
Stuffed pancakes with stewed vegetables  
Boiled green asparagus  
Grilled vegetables with thyme  
Fresh curd cheese with parsley  
Grilled mushrooms with rosemary  
Boiled carrot with parsley and virgin olive oil  
Leek and basil quiche  
Crudities

#### **Soups**

Leek cream soup with ceps  
Tomato and onion soup with thyme

#### **Hot buffet**

Grilled fillet of sole with lemon and capers  
Mackerel fillets with vinaigrette  
Fillet of espada with prawns and sweet-and-sour passion fruit sauce  
Roasted lamb saddle with savoury  
Marinated and roasted organic chicken with herbs, Madeira wine sauce  
Roasted fillet of pork with wine and garlic  
Gratinated couscous cakes with curd cheese  
Boiled potatoes with oregano and bay leaf  
Stewed broad beans with basil  
Vegetable ratatouille

#### **Cheese**

Portuguese and imported cheeses

#### **Desserts**

Dessert buffet from our pastry