

Group Menu

A

THREE COURSE MENU

STARTERS

- -- Pumpkin, Carrot & Turmeric soup -- Guacamole & Shrimp bites --
- -- Stuffed eggs with Seafood sticks -- Smoked Ham & Ricotta crackers --
 - -- Pesto & sundried Tomato bites -- Smoked Salmon & Cheese rolls --
 - -- Mozzarella & Cherry Tomato skewers --

MAIN COURSES

[EITHER FISH OR MEAT OPTION]

- -- Roasted Sea Bass fillets with sweet Potato purée & Autumn vegetables --
- -- Black Pork Ioin with truffled mashed Potatoes & Port wine reduction --

DESSERTS

- -- Traditional Christmas sweets & puddings buffet --
- -- Seasonal fresh fruit perfumed with lime & mint --
 - -- Variety of cheeses, walnuts, honey & jams --

DRINKS INCLUDED DURING THE MEAL

- -- Red, White or Rosé Prime wine -- Draught Beer Sagres --
- -- Still or Sparkling mineral Water -- Soft drinks, juices & coffee --

*Minimum of 10 pax.

*Group menu valid for Lunch or Dinner.

4 COURSE MEAL UPGRADE: +6€ P/PAX





Group Menu

B

THREE COURSE MENU

STARTERS

- -- Pumpkin, Carrot & Turmeric soup -- Guacamole & Shrimp bites --
- -- Stuffed eggs with Seafood sticks -- Smoked Ham & Ricotta crackers --
 - -- Pesto & sundried Tomato bites -- Smoked Salmon & Cheese rolls --
 - -- Mozzarella & Cherry Tomato skewers --

MAIN COURSES

[EITHER FISH OR MEAT OPTION]

- -- Roasted Cod Loin with a rustic cornbread crust, in a bed of spinach & crushed potatoess --
- -- Chicken supremes w/ mustard & honey sauce, sautéed vegetables, garlic & rosemary potatoes --

DESSERTS

- -- Traditional Christmas sweets & puddings buffet --
- -- Seasonal fresh fruit perfumed with lime & mint --
 - -- Variety of cheeses, walnuts, honey & jams --

DRINKS INCLUDED DURING THE MEAL

- -- Red, White or Rosé Prime wine -- Draught Beer Sagres --
- -- Still or Sparkling mineral Water -- Soft drinks, juices & coffee --

*Minimum of 10 pax.

*Group menu valid for Lunch or Dinner.

4 COURSE MEAL UPGRADE: +6€ P/PAX

