

/Lunch buffet

Thursday 2 June

Starters

- Cherry tomatoes with basil V
- Chickpeas with dried tomato vinaigrette V
- Roasted vegetable salad with thyme V
- Codfish dumplings F
- Chicken pies with *sultanas* G
- Tuna salad with egg & potato F E
- Chicken salad with pineapple M

Salads crudité

- Tomatoes
- Carrots
- Roasted peppers
- Sweet corn
- Mixed lettuce
- Rocket
- Red cabbage julienne
- Sliced apples with peel in lemon juice
- Cooked white beans
- Croutons G

Desserts

- Strawberry / Red fruits cheesecake G
- Chocolate cake G
- Apple pie G
- Profiterole pie G M
- Almond pie N
- Seasonal fruit (slices or pieces)

Main courses

- Carrot cream with orange zest V
- Codfish à brás way F E
- Chicken cubes with *farinheira* sauce G
- Shiitake & butter pumpkin chilli V

Garnishes

- Oven roasted potatoes with rosemary V
- Saffron oven rice V
- Broccoli bread crumbs G E

Sauces

- Balsamic vinegar
- Olive oil
- Mayonnaise E
- Cocktail sauce
- Vinaigrette sauce
- Yoghurt sauce M

Drinks

- Water: still & sparkling
- Orange juice
- Soft Drinks
- Infusion Tea
- Coffee: regular & decaffeinated

V Vegan

G Gluten

E Eggs

M Milk

N Nuts

F Fish