

/Lunch buffet

Friday 3 June

Starters

- Potato, cucumber, apple, walnut & celery V
- Roasted peppers with dried tomato vinaigrette V S
- Vegetable croquettes with mustard sauce V G MU
- Traditional sausage pie G E
- Sardine pie with peppers and olives F G
- Pasta salad with turkey, ham & herb sauce G E S
- Quinoa, corn, bacon & pepper salad N

Salads crudité

- Cherry tomatoes with basil
- Carrots
- Roasted peppers
- Sweet corn
- Mixed lettuce
- Rocket
- Red cabbage julienne
- Roasted pumpkin with honey & salt
- Cooked black eye beans
- Cooked quinoa

Desserts

- Pineapple puff pie G
- Passion fruit mousse G M
- Caramel pudding E M
- Almond tart G E N
- Tiramisu G E
- Seasonal fruit (slices or pieces)

Main courses

- Soup *Caldo Verde*
- Hake with shrimp sauce F M C
- Roasted chicken with herb & mustard bread G MU
- *Tripas* Oporto style
- Chickpea, sweet potato & spinach curry V

Garnishes

- Mashed potatoes & celery CE M
- Basmati rice
- Spinach & asparagus G M

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 C Crustacean S Sulphites CE Celery MU Mustard