















/Lunch buffet

Saturday 4 June














Starters

- Roasted vegetables with thyme & olive oil 
- Quinoa salad with roasted vegetables  
- Mushroom & onion confit pastry 
- Stuffed eggs with tuna mousse    
- Chicken salad with fresh fruit
- Typical *Alheira* sausage puff pastries   
- Smoked salmon with tartar sauce  






Salads crudité

- Cucumber
- Sweet corn
- Mixed lettuce
- Tomatoes
- Red cabbage julienne
- Cooked orange lentils
- Courgette with olive oil & fresh herbs
- Sliced boiled potato with oregano
- Boiled couscous
- Fusilli pasta
- Sliced feta cheese 

Desserts

- Walnut cake with soft eggs   
- Chocolate delight  
- Red fruits cheesecake  
- Profiterole pie   
- Almond pie   
- Seasonal fruit (slices or pieces)



Main courses

- Chickpea cream with spinach
- Grouper, monkfish & shrimp rice with coriander   
- *Rojões* (pork) Douro style 
- Spinach & carrot lasagne 

Garnishes

- Sautéed roasted potatoes with spring onions
- Sautéed greens in olive oil & garlic
- Tomato rice

Sauces

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

Drinks

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

 Vegan  Gluten  Eggs  Milk  Nuts  Fish  Crustacean  Sulphites