



NEW YEAR'S EVE MENU

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– 31ST DECEMBER 2017 –

20:00 – WELCOME DRINK

20:30 – GALA DINNER

COUVERT

Cold cuts, Regional Cheese, Sheep and Goat butters, Patês and “Tiborna” (Alentejo warm bread with olive oil and salt flower).

AMUSE-BOUCHE

Tartar Dogfish on Watercress leaves and Balsamic vinegar reduction

STARTER

Roasted Carrot cream with Toasted Almond and Truffle Olive Oil

FISH COURSE

Fillet of Turbot, Scallop Corn on Clams,
Beet Purée and Potato “Angel Hair”

SORBET

Mint Ice-cream with Green wine

MEAT COURSE

Pork loin from Alentejo barred with
Pear Mustard and Lobster Medallion

DESSERT

The traditional Sweet Ricewith Blackberry ice-cream
and Apple & Cinnamon tea

BEVERAGES:

White wine Herdade dos Grous, red wine Herdade
dos Grous, soft drinks and coffee.

– 1ST JANUARY 2018 –

00:00 - NEW YEAR'S CELEBRATION

Sparkling wine, Bolo Rei (King Cake), Grapes and raisins

02:00 - NEW YEAR'S EVE BUFFET

Roasted suckling pig Herdade dos Grous style,
Sliced turkey Chef's style, Prawns,
Miscellaneous snacks, Mixed Salads,
Selection of traditional sweets and Fresh fruits,
Soft drinks, White and Red wine Herdade dos Grous

02:00 - ROASTED SAUSAGE AND CHICKEN SOUP





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