



NYE  
2017

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CASA DO LAGO



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RESTAURANT AND BAR

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## STARTERS

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### **Terrine of Foie Gras**

With toasted brioche and homemade fig compote

### **Local Crab and Avocado Salad**

With avocado, gazpacho dressing and coriander

### **Lobster and Shrimp Cocktail**

With crisp lettuce, tomato, avocado and Marie Rose sauce

### **Seared Wild Scallops**

Tomato fondue and champagne butter

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## SECOND COURSE

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### **Champagne Sorbet**

With mango and passion fruit

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## MAIN COURSE

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### **Roast Pheasant**

Creamed cabbage with smoked bacon, champ potatoes and redcurrant jus

### **Fillet of Black Angus Beef**

Porcini and brandy sauce, crispy shallots and french fries

### **Tortellini**

With butternut squash, ricotta, sage butter and parmigiana-reggiano

### **Grilled Jumbo Prawns**

Served with chili and garlic sauce, wild rocket and new potatoes

### **Fillet of Wild Sea Bass**

Served with local clams and fresh herbs

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## DESSERTS

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Trio of raspberry pavlova, praline semi fredo, steamed ginger pudding

Tea and coffee