



Pateo^{dos} Solares

CHARM HOTEL

Estremoz · Alentejo



Welcome to
Pateos dos Solares

Timeless...





The Menu

A photograph of a restaurant table setting. In the foreground, a white napkin is rolled up and placed on a silver plate, garnished with a sprig of fresh rosemary. To the left, a silver fork is visible. In the background, there are several small white dishes containing different types of food, including what appears to be a small tart or pie, and a bowl of dark olives. The table is set with white linens and silverware, creating a formal dining atmosphere.



D. Manuel

Starters

Gin, vermouth, white port,
orange juice and water
Mini chicken pies, mini shrimp
“rissóis” (fried savories), dates
with bacon and melon with
cured ham

Main menu

Coriander Cream
“Espiritual” codfish (shredded
cod with carrots involved in a
béchamel sauce)
Pork loin with apple purée
Crepes with ice-cream and
chocolate sauce

Cold buffet
Roast piglet
Cured ham
Vegetarian quiche
Greek salad

Cheese Buffet

Dessert buffet

Mango mousse
“Morgado” (eggs,
almonds, sweet squash
and sugar)
“Encharcada” (eggs and
sugar)
“Sericaia” (eggs, milk and
much sugar)
Creme brûlée
Cheesecake
Custard flan
Semi-cold mousse

Drinks

Wine, water, soft drinks,
beer and coffee
Wedding cake and sparkling
wine

Supper - “Caldo verde” (a
traditional cabbage soup) and
roast pork sausage
Price of the Menu: 75,00 €



D. Afonso III

Starters

Gin, white port, vermouth, rosé, white wine, orange juice and water
Mini chicken pies, mini shrimp “rissóis” (fried savories), cheese puffs, mini fruit skewers and “farinheira” with pineapple.

Main menu

Cream of flavoured pumpkin
Confit codfish in extra virgin olive oil
Goose veal with pineapple
Chocolate volcano with ice-cream and wild berries

Buffet de Fríos

Cold buffet
Roast piglet
Cured ham
“Enchidos” (various types of stuffed sausages)
Stuffed pork leg
Partridge and mushroom quiche
Endives salad

Cheese table

Fruit table

Dessert buffet

Passion fruit mousse
Pão de rala
“Encharcada” (eggs and sugar)
“Sericaia” (eggs, milk and sugar)
Water flan
Chocolate pie
“Quindão” (eggs, coconut and sugar)
Almond cake
Sweet wonder

Drinks

Wine, water, soft drinks, beer and coffee

Wedding cake and sparkling wine

Supper - “Caldo verde” (a traditional cabbage soup) and a mini-barbecue

Price of the Menu - 90.00€



Rainha D. Isabel

Starters

Gin, white Port, Kir Royal, white wine, “sangria”, orange juice, lemon juice and water

Fried cheese with pumpkin jam, mozzarella with mango, mini fruit skewers, “farinheira” with pineapple, rural hors d’oeuvre, cured ham, shots of gazpacho and melon

Main menu

Papaya with king prawns

Grouper with a royal bread soup with coriander

Roast lamb with oriental rice

Panacotta with wild berries

Cold buffet

Cured ham

“Enchidos” (various types of stuffed sausages)

Roast duck with fruits

Shrimps

Green salad

Spinach leaves salad

Cheese table

Fruit table

Pudding buffet

Chocolate and hazelnut mousse

Lemon cheesecake

Orange pie

Water flan

Honey and walnuts

“Encharcada” with nuts (eggs and sugar)

“Sericaia” (eggs, milk and much sugar)

“Quindão” (eggs, coconut and sugar)

Apple pie

Passion-fruit semi-cold

Drinks

Wine, water, soft drinks, beer and coffee

Wedding cake and sparkling wine

Supper - Chicken broth and mini hamburguers

Price of the Menu: 115.00€



Unforgettable
Moments



WEDDINGS

Notes:

- The Wedding Night is a hotel compliment to the newlyweds
- The menus have VAT, space rental, tables, chairs, crockery and towels included
- There are 41 rooms for your guests and we have a special group price.
- Children up to 4 years are our guests; up to 11 pay 50% of the value.
- Space reservation is confirmed only upon a deposit of 1.000€. All the rest is paid at the end of the service.

Contacts:

Leonor - 00351 917580110

solarespateo@gmail.com

www.pateosolares.com