



Páteo dos Solares – D. Afonso III Menu

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

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

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

Wedding cake and sparkling wine

Supper

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

Drinks

Wine, water, soft drinks, beer and coffee.

Leonor, our Events Manager, will be delighted to provide you with additional information and/or to arrange your visit to the hotel to have a look at our premises.

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