



## **Páteo dos Solares – D. Manuel Menu**

### **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**

Cream of coriander

“Espiritual” codfish (shredded cod with carrots involved in a béchamel sauce)

Pork loin with an apple purée

Crepes with ice-cream and a chocolate sauce

### **Cold buffet**

Roast piglet

Cured ham

Vegetarian quiche

Greek salad

### **Cheese table**

### **Fruit table**

### **Pudding buffet**

Mango mousse

“Morgado” (eggs, almonds, sweet squash and sugar)

“Encharcada” (eggs and sugar)

“Sericaia” (eggs, milk and much sugar)

Creme brulée

Cheesecake

Custard flan

Semi-cold mousse

Wedding cake and sparkling wine

### **Supper**

“Caldo verde” (a traditional cabbage soup) and roast pork sausage.

### **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.

E. [solarespateo@gmail.com](mailto:solarespateo@gmail.com)