



Páteo dos Solares – Rainha D. Isabel Menu

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

Wedding cake and sparkling wine

Supper

Chicken broth and mini hamburguers

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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