

# New Year's Menu

## Welcome Entrance

Traditional poncha cocktail,  
olives, pickles, and peanuts

## Starter

- Avocado prawns (Half of avocado filled with prawns & avocado mayo)
- Melon & Parma ham (fresh sliced ham & melon)
- Traditional tomato & onion soup
- Carne vinho e alhos (traditional marinated pork dish in garlic & wine)
- Halloumi sticks – (freshly battered served with chilli mayo)
- Bacalhau a bras (sundried cod, egg & shredded crisps dish)
- Garlic Mushrooms (**vegan option**) – mix of wild mushrooms pan fried in olive oil & garlic

*50% deposit required on booking and service charge will be added on your bill.*

*Pre-order required*

Live entertainment by Lucia

## Mains

### (Skewers with a choice of two sides)

- Surf 'n' Turf (Lobster tail & Ribeye
  - Turkey & trimmings
- Mixed fish (Tuna, salmon, black scabbard)

### (Picados over a bed of rice or chips)

- Seafood (Creamy white wine sauce)
  - Lamb (Creamy red wine sauce)
  - Chicken (Creamy white wine sauce)
- Roasted vegetable & tofu (**vegan option**)

Choice of one dessert per person from our display cabinet.

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We finalise the meal with a glass of Madeira wine and slice of Madeira honey cake.

Glass of bubble at the stroke of midnight with fire work display followed by dancing the night away into 2025

(1<sup>st</sup> sitting get a glass of bubble at the end)

## Prices

- 1<sup>st</sup> sitting 5pm-8pm adult £95. Child up to 12 years old £45
- 2<sup>nd</sup> sitting 8.30pm-4am Adult £120. Child up to 12 years old £45

**Please make a member of staff aware if you have any allergies or dietary requirements.**

