

The **ALGARVE**  
PORTUGUESE RESTAURANT

*New Years Eve*

**1<sup>ST</sup> Course - Couvert**

**Cestinho de Pão Artesanal**

Artisanal Bread Basket.

*Allergens: Wheat Flour (Gluten) - (Gluten Free Available by Order).*

**Azeitonas Mistas Marinadas**

Marinated Country Mixed Olives.

*Allergens: None.*

**Manteiga**

Butter.

*Allergens: Dairy.*

**Seleção de Patês - Sardinha e Atum**

Pates Selection - Sardines and Tuna.

*Allergens: None.*

**Salgadinhos Sortidos Portugueses**

Portuguese Finger Foods Selection.

*Allergens: Eggs, Prawns, Nitrates, Dairy, Wheat Flour (Gluten), Sulphites.*

**2<sup>ND</sup> COURSE - Starter**

**Creme Aveludado de Frutos do Mar**

Smooth Seafood Bisque with Prawns.

*Allergens: Prawns, Lobster, Butter (Dairy), White Wine (Sulphides).*

**Tartelete de Alheira de Caça, Espinafres, Ovo Roto**

Tartelette of Game Meat Sausage, Spinach, Broken Egg.

*Allergens: Eggs, Dairy, Nitrates, Wheat Flour (Gluten).*

**Vegetais Crocantes Empanados com Molho Tartar e Cocktail**

Lightly Battered Fried Green Beans, Mushrooms, Courgettes, and Peppers,

Served with a Tartar and Cocktail Sauce.

*Allergens: Eggs*

# The **ALGARVE**

PORTUGUESE RESTAURANT

## **3<sup>RD</sup> COURSE**

### **Sorvete de Limão.**

Lemon Sorbet.

*Allergens: None*

## **4<sup>TH</sup> Course - Main**

### **Supremo de Salmao Crocante, Pure de Batata Verde, Espinafres ao Alho, Camarao Jumbo, Molho de Marisco.**

*Crispy Salmon Supreme, Green Mashed Potato, Spinach in Garlic, Jumbo Prawn, Seafood Sauce.*

*Allergens: Dairy, Prawns, Sulphites*

### **Ribeye 16 Oz 30 Dias Maturado, Cogumelos Recheados, Espargos Verdes, Batatas Novas ao Murro.**

*16 Oz Ribeye Steak, 30 Days Mature, Cheesy Stuffed Mushrooms, Green Asparagus, Roasted New Potatoes.*

*Allergens: Dairy, Sulphites*

### **Grelhado Misto da Horta, Arroz da Avo**

*Mix Grill From the Garden, Saucy Tomato and Bean Rice.*

*Allergens: None*

## **5<sup>TH</sup> Course - Dessert**

### **Dessert's**

## **6<sup>TH</sup> Course - Choice of Tea or Coffee**

## **7<sup>TH</sup> Course - Midnight Champagne and Raisins**

## **8<sup>TH</sup> Course**

### **Caldo Verde com Chouriço e Bola de Carne**

*Soup of Potato Puree, Julienne Spring Greens, Portuguese Smoked Sausage, Sausage Cake.*

*Allergens: Chouriço (nitrates)*

## **9<sup>TH</sup> Course**

### **Ginjinha, Bolo Rei**

*Home Made Cherry Liqueur, Portuguese King Cake*

*Allergens: None*

**PRICE PER PERSON: £35.00 Children under 12  
£75.00 Adults**

***A £10pp Deposit will be required at the time of booking***

*The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.*

*A discretionary 12.5% service charge will be added to the final bill.*