



Summer Barbecue

Cold buffet

Veal pâté with thyme
Pork tenderloin terrine with parsley
Iberian Pata Negra cured ham
Duck foie gras
Chicken galantine with mushrooms
Roasted lamb loin Bellevue
Scottish smoked salmon with lemon and capers
Roasted cod salad with garlic and virgin olive oil
Boiled prawns with lemon grass
Espada with salmon mousse and marjoram
Tuna with oregano and virgin olive oil
Grilled marinated scallops with sugarcane honey and coriander
Green asparagus mimosa
Grilled vegetables with thyme
Sweet-and-sour cucumber with coriander
Tomato and Madeira curd cheese with basil
Grilled mushrooms with virgin olive oil and parsley
Boiled red beet with onion and parsley
Boiled leek rolls with oregano
Leek quiche
Salads in season

Soups

Chicken-broth with rice Madeira style
Cauliflower cream soup with lemon verbena infusion

Hot buffet

Grilled black pork "secretos" with rosemary
Beef skewer in laurel stick with garlic butter Madeira style
Grilled lamb cutlets with mint
Black scabbard fish fillet with banana and passion fruit sauce
Squid and prawn skewer with dill
Mixed fish with bell peppers and thyme
Fried corn with broad beans and cabbage
Potatoes with garlic, bay leaf and parsley
Savoury rice
Gratinated chayote with oregano
Ratatouille
Green squash from Madeira with basil

Cheese

Portuguese and imported cheeses, celery and apple salad with cumin

Desserts

Dessert buffet from our pastry