



# PENINA HOTEL & GOLF RESORT

★ ★ ★ ★ ★

## New Year's Menu

### BUFFET DE FRIOS

Ostras no gelo  
Camarão, lagosta e sapateira  
Leitão, presunto e charcutaria  
Terrinas & patés  
Queijo *Burrata*  
Salada *Waldorf*  
Salada de coração de palma e tomate  
Salada de courgette e pães  
Chutney de frango Coronado  
*Vitello Tonnato*  
*Vol-au-vent* de camarões  
Sapateira recheada  
*Cravlox* de salmão  
Sashimi de atum  
Seleção de saladas  
Sortido de molhos

### SOPAS

Creme de cogumelos selvagens  
Sopa de peixe e mariscos

### BUFFET DE QUENTES

Caril leve de tamboril e camarão  
Filete de robalo perfumado em estragão  
Filete de peixe galo  
gratinado com molho Holandes  
*Maltagliatti* de sapateira  
e cogumelos selvagens  
Bacalhau com natas e trufa preta  
Lombinho de porco com cogumelos selvagens  
Pato assado, molho de laranja amarga  
Costeletas de borrego, molho rosmarinho  
Lombo de novilho, molho Bearnês  
Javali em sabores de zimbro

Arroz de limão e canela  
Batatas assadas  
*Confit* de couve roxa  
Legumes do inverno

### BUFFET DE SOBREMESAS

Queijo de figo  
Lampreia de ovos  
Tarte de amêndoa  
Ilha flutuante  
*Crème brûlée*  
*Paris-Brest*  
Floresta Negra  
Tronco de chocolate  
Cheesecake de mirtilos  
Pirâmide de profiteroles  
Mousse de maracujá  
Merengue de ananás  
*Charlotte Royal*  
Salada de fruta tropical  
Fruta da época  
Tábua de queijos e pão de nozes  
*Petits fours & mignardises*

€ 130

### COLD BUFFET

Oysters on ice  
Shrimp, rock lobster & crab  
Suckling pig, dry cured ham & cold cuts  
Terrines & pates  
*Burrata* cheese  
Waldorf salad  
Heart of palm and tomato salad  
Zucchini & pamesan salad  
Coronation chicken salad  
*Vitello tonnato*  
*Shrimp vol-au-vent*  
*Dressed crab*  
*Cravlox*  
Tuna sashimi  
Selection of salads  
Assortment of dressings

### SOUP

Wild mushroom soup  
Seafood chowder

### BUFFET DE QUENTES

Light curry of monkfish and prawn  
Tarragon scented fillet of seabass  
Fillet of John Dory *au gratin*  
with Hollandaise sauce  
Crab & wild mushroom *maltagliatti*  
Codfish with cream *au gratin*  
and black truffles  
Pork fillet mignon, wild mushrooms  
Roast duck, Seville orange sauce  
Grilled lamb cutlets, rosemary sauce  
Roasted beef fillet, *Bearnaise* sauce  
Juniper scented braised wild boar

Lemon and cinnamon rice  
Roast potatoes  
Braised red cabbage  
Winter vegetables

### DESSERT BUFFET

Fig tart  
Egg strands  
Almond tart  
Floating Island  
*Crème brûlée*  
*Paris-Brest*  
Black Forest  
Chocolate log  
Blueberry cheesecake  
Pyramid of profiteroles  
Mousse of passion fruit  
Pineapple meringue  
Royal Charlotte  
Tropical fruit salad  
Fruit of the season  
Platter of ripe cheeses & walnut bread  
*Petits fours & mignardises*

€ 130