HOTEL CASCAIS MIRAGEM

# REVEILLON 2022/23



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## COCKTAIL

Champagne Cocktail Shrimp cromesqui, swett chili, smoked salmon tartlet, keta roe Mini Ball of Berlin Seafood and Avocado, Pumpkin, Shiitake and Green Lentil Mousse Shrimp and turbot patty

## -MENU-

**STARTER** Spider crab velouté anise scent, seafood farandole with its foam

## FROM THE SEA

Braised turbot, kampot pepper, pumpkin mousseline, Red onion chutney, vitelote gaufrette and Champagne sauce

> **SORBET** Tangerine & Champagne

## MAIN COURSE

Tenderloin and shrimp Surf & Turf, Vegetable Tian, salsify puree, creamy morilles mushrooms

> DESSERT Chocolate Ideas and Temptations

### WINES

White Wine – Freixo - Alentejo Red Wine - José Piteira Alicante Bouschet - Alentejo

MIDNIGHT CELEBRATION Champagne Pommery Brut Apanage & Raisins

### **OPEN BAR**

Martini, Campari, Ports, Whiskeys, Spirits, Gin, Vodka and Rum, Wines and Sparkling Wine

## **SUPPER BUFFET**

Edam cheese sandwiches, turkey ham, salmon with horseradish cream Baked vegetables with balsamic, croissants with national cheese and ham Mini steak sandwitches in bolo do caco, selection of cheeses and delicatessen, Chicken, shrimp and cod patties, Seafood cream soup, chicken soup, Selection of pastries and viennoiserie, hot chocolate, coffee, and teas

### Price per person: €350

Special Conditions for Children until 12 years old €200 All amounts mentioned above include VAT at the current legal rate in use. For more information, availability, prices and conditions, please contact us at: 210 060 613 or email: reservations@cascaismirage.com

## HOTEL CASCAIS MIRAGEM H E A L T H & S P A

# NEW YEAR'S LUNCH

## **STARTERS**

Selection of green salads, sprouts and flowers, mozzarella cheese with tomato and basil, Marinated olives, seafood salad, octopus salad, and herring salad, Pyramid of cooked shrimp, salmon, smoked halibut, pepper mussels, Fish chaud-froid, boiled eggs with green sauce, game terrine with wild berries, Green asparagus, ham with egg strands, regional cold cuts, Roast suckling pig and sushi rolls, variety of verrines and other chefs gourmandizes, Cumberland sauces, cocktail, light mayonnaise, vinaigrette, and national olive oils

## MAIN COURSES

Fish and seafood soup, Chestnut cream with mushrooms and truffle oil Grilled fish with mussel fricassee, broccoli cream and tarragon, Roasted lamb with herbs, Wellington veal sirloin with Port wine jus Seafood and vegetable ravioli, fragateira sauce, Potatoes gratin with Roquefort cheese, giblets rice Provençal clafouti, grilled vegetable skewers with thyme butter, Root ragout in garlic cream Traditional snacks; shrimp dumplings, codfish dumplings, meat dumplings

## DESSERTS

Apple crumble, king cake, mango cream, custard tarts, toucinho do céu Cappuccino cake with merengue, truffled white chocolate cake Green tea mousse cake, opera pie, chocolate cream brûllé Vanilla millefeuille, éclairs, chocolate tart, royal pudding, wild berry clafoutis Selection of sliced seasonal fruits, fruit salad in orange juice Nation and International cheese selection, homemade jam, and marmalade Biscuits & regional bread basket

## DRINKS

Water, soft drinks, juices, and coffee (Wines not included)

## Price per person: $\in 85.00$ Children from 0 to 4 years old $\in 43.50$ , from 5 to 12 years old $\in 68.00$

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## Come and spend New Year's Eve In our company



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