



90

GRAND & COSY

1930 _ 2020

REVEILLON
31st December 2019

GALA DINNER
Atlântico Ball Room

Countdown with your loved ones in the confort of the Palacio main Salon, overlooking the magnificent garden and Pool. wealth, sophistication and an exciting entertainment are surely the basic ingredients of an exhilarating night.

STARTERS & SALADS

*Cold lobster tail, atlantic shrimps
Grouper "Belle Vue" salmon Gravlax, smoked and marinated fish
Home made foie-gras terrine, stuffed turkey
Duck galantine, roast beef in Aspic, "serrano" air cured ham, Waldorf salad
Endives with Roquefort cheese
Russian salad with quail eggs, crab salad with avocado*

SOUP

Crab soup with Orient flavours

MAIN COURSES

*Codfish with corn bread, prawns and turnip tips
Fillet of monkfish with smoked ham
Tournedos with foie gras
Magret of duck with orange sauce*

SIDE DISHES

Green asparagus, sautéed spinach, saffron rice, potato baked in the oven

CHEESE AND DESSERTS

*Portuguese and international cheese board, Tropical and seasonal sliced fruit
White and dark chocolate fountain, mini "Pasteis de Nata", "Papos de anjo",
Profiteroles marquise with chocolate sauce, portuguese festive sweets and desserts,
Egg yolk pudding with blackberry coulis, lemon and meringue tart, praliné mille feuille*

*Coffee, tea
Chocolate truffles*

BEVERAGES

*Champagne Pommery Brut Apanage
White wine Três Bagos, Sauvignon Blanc ~ Douro
Red wine Meandro ~ Douro
Portuguese aged brandy, Port wine and portuguese liqueurs*

Live music and open bar after dinner

Hot chocolate, "Bolo Rei", "Á la reine" cream soup and brioche with spiced sausage

€ 260,00 p.p.

DARK SUIT - DRESS CODE // FREE BABYSITTING SERVICE



PALÁCIO ESTORIL
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