



Grazing Tables

GRAZING TABLE MAINS

PIRI-PIRI CHICKEN WINGS TOPPED WITH FRESH HERBS

CHARCUTERIE BOARD WITH SELECTION OF PORCO PRETA FROM MONCHIQUE & CURED MEATS FROM FRANCE AND SPAIN

QUATRE FROMAGE SPINACH TORTE WITH RACLETTE, GRUYERE, ROQUEFORT, AND PARMESAN ON A WILD THYME PASTRY

SELECTION OF LOCAL CHEESES WITH HOMEMADE JAMS AND CHUTNEYS

GARLIC BUTTER PRAWNS TOSSED IN PERSILLADE

BOLINHOS DE BACALHAU WITH LEMON AIOLI

HOMEMADE ROSEMARY FOCACCIA WITH A SELECTION OF LOCAL OLIVES

SALADS

RED CABBAGE SLAW WITH APPLE AND CARROT TOSSED IN VEGAN MAYO

CLASSIC CAESAR SALAD WITH FOCCACCIA CROUTONS AND PARMESAN

POTATO SALAD WITH LEMON AIOLI, DILL AND PICKLED RED ONION

SURPRISE SEASONAL MARKET SALAD WITH LOCAL GREENS AND FRESH FRUIT

CANAPÉS

PAN FRIED SALMON BELLY LETTUCE DRAGON ROLL

RYE WITH SALTY BUTTER, FIG & WALNUT JAM, SAUCISSON AUX NOIX, PARMESAN, AND ROCKET

TRUFFLE MUSHROOM PATE WITH ROAST APPLE, PICKLED RED CABBAGE, AND CRISPY SAGE

CROSTINI WITH BLUE D'Auvergne CREME, GRILLED PEAR, AND CANDIED WALNUT (VEGETARIAN)

