

FLORIANA ROOM

REVEILLON



WELCOME DRINK

Port Tonic
Champagne Veuve Monnier Brut
Corinthia Cocktail
Corinthia Non Alcoholic Cocktail

A SELECTION OF CORINTHIA CANAPÉS

Blini with caviar and crème fraîche
Blini with smoked salmon and cream cheese
Wild mushrooms patty with truffle olive oil
Foie gras with pear chutney and tomato jam

STARTER

The Poached Scottish Lobster Tail, served with lardo di colonnata, vegetables à la Grecque and coral vinaigrette

MAIN COURSE

Cured sea bass with poached apple in chamomile tea, served with Jerusalem artichoke foam

- Mandarin with Gold Line Beluga Vodka Sorbet -

Veal fillet with Shiitake mushrooms, accompanied with chestnut and sweet potato purée

DESSERTS

Creamy chocolate *parfait* with pear and hazelnuts
Coffee served with chocolate, nuts and gold *Mediants*

SUPPER

Fried green cabbage and potato soup with black pork shoulder
Seafood station
Cheese station
Pork sausages station
Roasted suckling pig from *Negrais* region
Mini beef steaks in *Caco* bread with quail egg

CHEF'S DESSERT BUFFET

BEVERAGES INCLUDED DURING THE MEAL

White wine Quinta do Penedo Encruzado, red wine Quinta do Valdeioiro Cabernet Sauvignon and mineral water

When the clock strikes midnight, you will be served with
Champagne veuve monnier brut and raisins

LIVE MUSIC & DJ

Price per person: €195

7.30pm - Cocktail | 8.30pm - Dinner
12am - Champagne & Raisins | 1am – Supper