

NEW YEAR'S EVE Menu

Max. 80 guests

7:00 pm – 8:00 pm

Charcuterie & Seafood Buffet

Beverages: Champagne and soft drinks

SEAFOOD

Stuffed brown crab | Atlantic prawns

Oysters | Clams Bulhão Pato style

CHARCUTERIE

Acorn-fed Iberian ham | Traditional cured meats

Roast beef | Cheese board

8:00 pm – 11:00 pm

Beverages: Selection of wines and soft drinks

COUVERT

Sourdough bread, olive oil, butter, cockle croquette

FISH COURSE

Turbot | Saffron | Cauliflower

MEAT COURSE

Wagyu sirloin | Jerusalem artichoke | Truffle

DESSERT SELECTION

Inverted meringue tart

Passion fruit | White chocolate | Coconut popsicle

Vanilla & hazelnut entremet

NEW YEAR'S CELEBRATION

Midnight

Raisins & pine nuts

Open bar (Palmares selection)

12:30 am – 1:30 am

LATE-NIGHT SNACK

Duck consommé | Mini lobster brioche

330€

PER PERSON

PALMARES
OCEAN LIVING & GOLF

If you have a food allergy, please ask our staff about the ingredients in each dish. In our kitchens we follow food handling procedures to guarantee the safety of our guests; however, we cannot fully guarantee that products have not come into contact with allergens that are not part of their normal composition. Prices per person, in euros (€). VAT included at the legal rate in force. No food or drink, including the couvert, may be charged if not requested by the client or if not consumed. We have a complaints book.