

Sheraton[®]

LISBOA HOTEL & SPA

RÉVEILLON

In the last hours of 2017 and the first of 2018, indulge in irresistible flavors, dance until dawn and experience glamorous moments that you will remember all year long.











White wine, sparkling wine and orange juice Selection canapes





SALADS AND STARTERS

Smoked duck breast salad with lyophilized mango and coconut vinaigrette

Grilled scallops salad with endives and fresh passion fruit
Caesar shrimp salad breaded with croutons of dark bread
Grilled lettuce salad with roast suckling pig's belly
Tomato salad with buffalo mozzarella
Codfish Salad with beans and coriander
Suckling pig with peppers sauce
Fried cuttlefish with garlic mayonnaise
Dried tuna
Sautéed shrimp
Display of sea food on ice



MAIN COURSES

Chicken consommé with spinach raviolis

Gnocchi with cheese sauce, grilled portobello,
truffle oil and ham

Loin of meagre with sauce of lobster and champagne Sautéed monkfish with vanilla and pepper sauce grilled pineapple and sweet potatoes

Show Cooking of seafood rice

Lamb chops with rocket pesto and roasted pine nuts Wellington steak with mushroom sauce and wild mint rice











DESSERTS

Local Christmas desserts, citronella panna cotta with raspberries, semi cold champagne and lavender, olive oil and rosemary brownie, caramel, apple and walnut cake, black chocolate fountain with tropical fruits, coconut mousse freeze-dried, chocolate churros, chocolate waffles, raspberry red velvet, macaron fountain and cup cakes

Coffee

White and red wine Sheraton selection, beer,
soft drinks, mineral water
and at midnight 1 glass of champagne



AT 01:30 AM LATE SUPPER

Green cabbage soup, Mini beef sandwich,

Hot chocolate, "pasteis de nata", churros and waffles

07:30 PM - 04:00 AM / White Plains Ballrooms

Welcome Cocktail / Assorted Buffet and drinks

Open Bar / Late Supper / Band & DJ

€210 per person in sharing tables of 10.

10% discount to reservations up to 27/11