

RESTAURANT PORT'ALT

WEDDING MENU FOR MAXIMUM 30 PEOPLE

Starters

Pumpkin soup with tarragon

Prawn cocktail

Lamb lettuce salad with bacon and honey and mustard dressing

Grilled green asparagus with parmesan cheese

Deep fried camembert with homemade blueberry jam

Mixed starters to share (croquettes, dates rolled in bacon, pimientos de pordon etc)

Main Courses

Roast Beef with port gravy, vegetables and potatoes gratin

Chicken fricassee with wild mushrooms and asparagus + rice

Fresh fish grilled with boiled potatoes and salad

Grilled duck breast with a cassis sauce, red cabbage and oven potatoes

Rack of Lamb with thyme crust, vegetables and homemade chips

Desserts

Crème Bruleé

Fresh fruit salad with ice cream

Chocolate brownie, chocolate sauce and ice cream

Panna Cotta with an herbal infusion and balsamic syrup

Mango Carpaccio with a sesame mousse and maple syrup