

FUNCHAL BY NIGHT

Starters

- 1. Gambas Grelhadas (Grilled King Prawns served with Garlic Sauce and Lemon)**
- 2. Mexilhoes com Creme (Mussels with crème, onion and white wine)**
- 3. Melão com Vinho Madeira ou Porto (Fresh melon with port or Madeira wine)**
- 4. Vegetable Soup**

Main Course

- 5. Bife a Madeira (8oz sirloin steak with a Madeira wine, onion, ham and garlic sauce)**
- 6. Filete de Pato (Sliced breast of duck with Madeira wine sauce)**
- 7. Espada Grelhada con gambas (Grilled scabbard fish with 2 king prawns and butter)**
- 8. Arroz de Marisco (Fresh mixed Seafood Rizotto)**
- 9. Pasta Rigate (A vegetarian dish - a combination of pasta, musrooms and onions in a cream sauce)**

Sweets

- 10. Crème Caramel**
- 11. Ice Cream**
- 12. Fruit Salad**
- 13. Chocolate Biscuit Cake (home made)**
- 14. Sponge Roulade (home made)**

The restaurant is happy to meet any special dietary needs if they know in advance.

If any further information is required please contact Geoff Hook Tel. 01202 604732 or Helen Houlston Tel. 01202 600069.