



AVAILABLE FOR PARTIES THROUGHOUT NOVEMBER AND DECEMBER

STARTERS

Soup of the Day

Homemade bread (v)

Chicken Liver Parfait

Damson chutney, brioche

Twice Baked Cheese Soufflé

Creamed spinach, truffle oil (v)

Beetroot Cured Salmon Gravdlax

Baby leaf, beetroot and horseradish chutney, soured cream, croutons

MAINS

Roast Turkey

All the trimmings, proper gravy

Pan Fried Salmon

Saffron and caper sauce, savoy cabbage, Parisian potatoes.

Slow Braised Beef

Potato gratin, grilled carrot, greens, red wine jus

Wild Mushroom Risotto

Spinach, parmesan, rocket (v)

DESSERTS

Sticky Toffee Pudding

Chantilly cream

Apple and Plum Crumble

Vanilla custard

Chocolate Tart

Fruits of the forest, chocolate ice cream

Cheese Plate

Grapes, biscuits, homemade chutney

TWO COURSES £19.50 | THREE COURSES £24 | PRE ORDER REQUIRED

TO BOOK CALL 015394 48242 OR EMAIL INFO@PORTO-RESTAURANT.CO.UK