

Inge's sample menu ideas

Inge is a wonderfully creative and passionate cook. She is Dutch, born in Indonesia, so has an amazing repertoire including great Asian food and has lived in Portugal for 20 years running and cooking in her own restaurant. Inge cooks food that is seasonal and readily available. She loves all style of food and knows how to put different flavours in her cooking as well as being beautifully presented.

Below should give you a good idea of price and if you know what you want or have any real likes or dislikes let her know so that she can cook to your taste. She will happily design menus for your approval and then cost them.

3 course lunch/supper/dinner =24 euro pp. (minimum charge 210 euro)

e.g. First course; Main course and Dessert

Dinner x 4 course = 27 euro pp. (minimum charge 235 euro)

e.g. First course, Fish course, Main course and dessert

Buffet Lunch or Dinner = 33 euro pp. (minimum 10 pers)

e.g. Marinated, poached salmon with a creamy mustard sauce

Spicy prawns dish

Cold glazed duck breast with a fennel confit

Roasted lamb with baharat spices

Salad

Vegetable dish

Dessert

Menu ideas from Inge

Starters

*Pan fried shrimps, avocado, mushrooms, tomato, creamy warm avocado oil dressing

*Sable de parmesan, pesto, marinated vegetables, smoked salmon trout

*Delicious chicken salad, fennel, orange dressing

*Smoked ham platter with all Mediterranean flavours

*Martabak, mushrooms, leek, egg