



December 24th, 2024
Christmas Eve Dinner

Tomato cream, basil
Poached quail egg

or

Prawn and avocado
Mix leaves, cherry tomato
Marie Rose sauce

or

Gratinated chèvre cheese
Sweet potato, honey, pine nut, pink pepper (N)

or

Salmon and spinach in puff pastry (G)
Wild rocket
Bechamel sauce scented with Pernod

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Seared fillet of sea bass
Roasted carrot and courgette
Potato purée with celery
Coriander sauce

or

Roasted pork tenderloin stuffed with "farinheira" smoked sausage
Roasted chestnuts, soft stemmed broccoli (N)
Plum sauce

or

Grilled veal medallions
Grilled asparagus
Sauté potato
Tarragon mousseline

Price: €45.00 - VAT Included





Dessert menu

Apple and rhubarb crumble (G)
Fresh custard

or

Classic warm chocolate fondant (G)
Vanilla ice cream

or

Pineapple carpaccio in sugar syrup
Cinnamon, pink pepper, citrus, Madeira wine

or

Avocado and key lime cheesecake
Whipped cream

Coffee and teas

All dishes containing gluten are marked with (G).
Dishes containing nuts are marked with (N).

December 25th, 2024
Christmas Day Lunch

Buffet

Selection of terrines
Mirror of prawns
Dressed crab
Home smoked salmon
Marinated salmon
Parma ham with melon
Assortment of Sausages and cold cuts
Prawn mousse
Selection of sushi

Salads

Selection of salads of the day

Hot

Prawns curry with basmati rice
Clams "Bulhão Pato" - Olive oil, coriander, garlic, lemon and white wine

Served to your table

Roast turkey (G)
Chipolata
Chestnut purée
Cranberry and bread sauces

or

Roast sirloin of beef
Yorkshire pudding (G)
Horseradish sauce

Roast potatoes and parsnips, Brussels sprouts, gratinated cauliflower

Vegetarian main courses are available

Desserts

Flamed Christmas pudding with brandy sauce (G)

Tropical and seasonal fruits

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Dessert buffet

International cheese board

—
Coffee and mince pies (G)

Price: 94.00€ - VAT Included

December 25th, 2024
Christmas Day Dinner

Pumpkin cream with ginger
Roasted almonds (N)

or

Assorted selection of hors d'oeuvres

or

Vol-au-vent filled with prawns e marron mushrooms
Seafood velouté

or

Grilled monkfish kebab with pineapple and cherry tomato
Coleslaw salad
Sweet and sour sauce

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Grilled salmon tranche
Cream spinach
Boiled potato
Honey and mustard sauce

or

Roast turkey (G)
Chipolata sausage
Chestnut purée
Cranberry and bread sauces

or

Roast sirloin of beef
Yorkshire pudding (G)
Horseradish sauce

Roast potatoes, parsnips, Brussels sprouts

Price: €64.00 - VAT Included

Dessert menu

Flamed Christmas pudding with brandy sauce (G)

or

Apple and rhubarb crumble
Fresh Custard

or

Classic warm chocolate fondant
Vanilla ice cream

or

Pineapple carpaccio in sugar syrup
Cinnamon, pink pepper, citrus, Madeira wine

...

Coffee and mince pies (G)