

Christmas

DINNER

25 DEC

STARTERS

Shrimp and avocado salad with pink sauce
Roasted salmon salad with green asparagus
Cucumber and mint salad with Greek yogurt
Couscous and dry fruits salad
Boiled Shrimp and cocktail sauce
Crab Pate
Assorted simple salads
Chicken mousse and rocket salad wrap
Smoked salmon and fennel
Game terrine with lemon mayo
Roasted Rump steak with honey and thyme
Regional cold cuts board
Marinated mussels with peppers and Spring onion vinaigrette
Typical "Serra da Estrela" soft cheese
Traditional cheese board
Assorted patties

MAIN COURSE

Asparagus and hazelnut cream
Spinach tortellini with salmon and chives
Braised golden bream with crustacean sauce
Roasted turkey breast with chestnuts and port wine sauce
Cockle Xerém (Mashed corn)
Mussel' "Cataplana" sautéed with garlic and coriander

GARNISH

Basmati Rice and green asparagus
Baked potato with rosemary and honey
Ratatouille
Sautéed spinach

CHRISTMAS DESSERTS

Chocolate fountain
Traditional Christmas cake with nuts, candied and dried fruits and egg strands
Traditional Christmas cake with nuts and dried fruits
Pumpkin sweet fries with Porto Wine
French toast
Roasted apple with honey and rosemary
Passion fruit semifreddo
Crème brulle
Chocolate mousse
Rice pudding
Christmas Yule log
Honey pudding
Mini custards pies
Fresh sliced fruit

DRINKS

Jupiter Drinks Selection

46€ PER PERSON

VAT Included. Free for children aged 0 to 2 years. 50% discount for children aged 3 to 12 years.