

Christmas Lunch

25TH DECEMBER

COLD AND HOT STARTERS

- Pineapple and shrimp salad with mint
- Artichokes and smoked ham salad
- Greek salad
- Palm hearts and smoked salmon salad
- Boiled shrimp, razor clam and crab patê
- Roasted salmon with citrus and fennel mayo
- Simple salads
- Wraps with seafood
- Smoked salmon board and marinated fennel
- Confit duck puff and roasted pear with peppermint
- Assorted cold cuts board
- Smoked ham
- Typical "Serra da Estrela" soft cheese and international cheese board
- Assorted selection of patties

MAIN DISHES

- Guinea hen broth with vermicelli and pennyroyal
- Tagliatelle with sautéed prawns and coriander
- Steamed Dory fillet with white wine and lemon thyme sauce
- Roasted turkey breast with Chestnut and mushrooms
- «Xérem» Semolina corn flour with crab and chives
- Seafood "cataplana"

SIDE DISHES

- Basmati rice with green asparagus
- Sautéed potato with onion and herbs
- Sautéed sprouts with olive oil and garlic
- Vegetables au gratin

DESSERTS

- Traditional Christmas cake with nuts, candied and dried fruit
- Traditional Christmas cake with dried fruit and nuts
- French toast, pumpkin sweet fritters
- Roasted apple with honey and rosemary
- Passion fruit semifreddo
- Rice pudding, Crème Brûlée
- Chocolate mousse
- Christmas Yule log
- Honey pudding
- Mini custard tart
- Sliced fresh fruit

DRINKS

- White, rose and red wine, Fresh orange juice, Fruit juices and soft drinks
- Water still and sparkling, Ice Tea, Beer and Coffee

45€ PER PERSON