

# Christmas Evening

**24<sup>TH</sup> DECEMBER**

## STARTERS

- Assorted simple salads
- Octopus salad with peppers
- Cod Salad with coriander and roasted peppers
- Quinoa and orange
- Quail egg with avocado and lime mayonnaise salad
- Prosciutto and sweet eggs threads
- Roasted pork loin with marinated figs and cinnamon
- Vegetable terrine with herbs sauce
- Regional Cold cuts board
- Assorted croquettes selection
- Crayfish, shrimp and and crab pâté
- Smoked salmon with dill platter
- Cheese selection with dry fruits and crackers

## MAIN COURSES

- Asparagus cream soup with toasted almond
- Christmas traditional Steamed Cod loin
- Razor clam and coriander "Cataplana"
- Mashed corn «Xerém» with octopus and spinach
- Roasted pork neck sealed with honey, thyme and red berries sauce

## GARNISH

- Steamed Portuguese cabbage, savoy cabbage and heart cabbage
- Steamed Carrot, turnip, new potato and boiled eggs
- Wild rice and peanuts
- Potato Gratin with fine herb
- Sauteed carrot and green peas
- Broccoli with garlic and olive oil

## CHRISTMAS DESSERTS

- Traditional Christmas cake with nuts, candied and dried fruits
- Traditional Christmas cake with nuts and dried fruits
- Pumpkin sweet fritters, french toast
- Rice pudding, Crème Brûlée
- Egg White roll with raspberries
- Almond pie
- Sweet vermicelli, Chocolate cake
- Merengue and custard cream with nuts
- Conventual puddings
- Seasonal sliced Fruit

## DRINKS

- Jupiter Wine Selection (white, rose and red), Fresh orange juice, fruit juices and soft drinks
- Water still and sparkling, Ice Tea, Beer and Coffee

**45€ PER PERSON**

VAT Inc

0 to 5 years: Complimentary | 6 to 12 years: 50% of discount