

# Christmas Dinner

25.12 | 19h - 22h

## STARTERS

Shrimp and avocado salad with cocktail 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

Cauliflower and hazelnut cream  
Spinach tortellini with ricotta and chives  
Braised sea bass bream with "vinho verde" wine sauce  
Roasted turkey breast with chestnuts and port wine sauce  
Cod and coriander Xerém (Mashed corn)  
Mussel' "Cataplana" sautéed with garlic and coriander

## GUARNICH

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

**50€ PERSON**

DRINKS INCLUDED  
(JUPITER SELECTION)