

CHRISTMAS DINNER BUFFET

DECEMBER 24TH 2024

STARTERS & SALADS SELECTION

Boiled shrimp with salt flower and lemon
Chickpea, codfish and roasted bell peppers
Creamy pearl barley with "Bulhão Pato style" mushrooms
Truffled beef carpaccio
Salmon with fennel and beetroot
Octopus salad
Melon with smoked ham
Tomato, cheese and basil salad
Grilled asparagus with orange and watercress
Goat cheese salad with local pear
Terrine, paté and cold cuts selection
Cheese selection
Jams, crackers, grissinis and nuts
Selection of simple salads, dressings and condiments

MAIN COURSES

Wild mushroom creamy soup
Vegetable creamy soup with spinach
Codfish confit with regional corn bread and pil pil
Roasted octopus, spinach and garlic emulsion
Beef steak, Portuguese style sauce and smoked ham
Turkey breast, roasted chestnut and nuts
Oven baked rice
Sautéed vegetables
Golden potato with honey and rosemary
"Conchiglione" Neapolitan
Chef's finger food selection

SHOW COOKING

Crispy pork belly with 5 peppercorn sauce

KIDS CORNER

Grilled chicken breast
Golden potato
Fish fingers
Donuts
Gummies

DESSERTS

Portuguese traditional Christmas cake (king cake), sweet rice, french toasts, chocolate semifreddo with citrus fruit and spices, "toucinho do céu", egg pudding, orange rolled cake, chocolate cake, Port wine poached pear, sliced fruit selection and fruit salad

BEVERAGES INCLUDED

Sommelier's wine selection
Water and soft drinks
National beer

CHRISTMAS LUNCH BUFFET

DECEMBER 25TH 2024

STARTERS & SALADS SELECTION

Arugula salad, smoked ham and cherry tomato
"Partridge eye" potato salad, lemon and parsley
Boiled coastal prawn
Fisherman style grilled squid
Broad bean, chorizo and red onion
Couscous with shrimp and chive
Cheese from "Serra" with roasted pumpkin
Roast beef with berries sauce
Tubers quinoa
Terrine, paté and cold cuts selection
Cheese selection
Jams, crackers, grissinis and nuts
Selection of simple salads, dressings and condiments

MAIN COURSES

"Lavrador Style" soup
Vegetable creamy soup with watercress
Grouper with sparkling wine and clams emulsion
Salmon with gooseberries sauce
Roasted lamb with chestnuts
Beef steak with black garlic jus
Oven baked vegetables
"Picasso" potato Millefeuille
Rice with nuts
Penne al funghi
Chef's finger food selection

SHOW COOKING

Oven roasted turkey
Creamy codfish

KIDS CORNER

Steamed salmon
Pilaf rice
Chicken nuggets
Chocolate brownie
Gummies

DESSERTS

Portuguese traditional Christmas cake (king cake), christmas log cake, "sonhos", sponge cake from Alfeizerão, caramelized almond tart, conventual pudding, chocolate mousse, molotof with egg jam, sweet vermicelli, sliced fruit selection and fruit salad

BEVERAGES INCLUDED

Sommelier's wine selection
Water and soft drinks
National beer