

X-MAS

24 & 25



ONYRIA
QUINTA DA MARINHA
HOTEL

CASCAIS LISBOA PORTUGAL



24 dinner

Homemade breads

Creamy cheese from Azeitão

Mini octopus fries

Sausage in red wine reduction

SOUP

Peas with almond crunch and black olives

FISH

Baked and flaked cod with new potatoes and turnip tops “au sautéé”

MEAT

Roast beef with mushroom sauce, wild and basmati rice and grilled green asparagus

FRUITS AND DESSERT TASTING KING CAKE OR QUEEN CAKE

KIDS MENU

Vegetable soup

Spaguetti bolognese Or Cod au gratin



25 lunch

ON THE TABLE

Homemade breads

Portuguese sausages, paio and paiola

Shrimp “au natural”

Foie gras terrine with caramelized onions

SOUP

Shellfish soup

STARTER

Cod crepes with green salad and cherry tomato

MEAT

Oven-roasted goat meat with roasted potatoes and vegetables “au sauté”*

*Food restrictions - choice of sea bass fillet with sweet potato musseline and grilled green asparagus

FRUITS AND DESSERT TASTING

KING CAKE OR QUEEN CAKE

KIDS MENU

Carrot soup

Chicken stroganoff with basmati rice

Or Steamed seabass with veggies





MERRY CHRISTMAS!



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