

Menu de Natal

Christmas Menu

CANAPÉS

Pata negra ham & mango skewer
Shot of berries with feta cheese
Crab vol-au-vent
Vegetables and coconut milk quiche
Chèvre cheese with honey & rosemary

GARDEN

Mixed lettuce; Carrot; Cucumber; Arugula;
Roasted peppers; Tomato; Radish; Beetroot; Sweet
corn; Spinach

MIXED SALADS

Quinoa salad with Iberian vegetables and mint
Algarvian horn salad
Goat cheese salad with tomato, oregano and
olives
Suckling pig salad with pasta and fresh grapes
Smoked tuna salad with fennel and mango

STARTERS

Scallop ceviche with coriander
Octopus dumplings
Selection of smoked fish
Seafood arancini
Grilled vegetables panache with halloumi cheese
Quail marinade with toasted hazelnut
Smoked veal with green asparagus
Selection of fine charcuterie with homemade jams
and chutneys, crackers and dried fruits

SOUPS

Artichoke cream with milk bread croutons
Pheasant soup with vermicelli and mint

LIVE COOKING

Wood-fired oven roasted turkey, stuffed with
dried fruits, truffle and foie gras, accompanied
by acorn liqueur sauce

MAIN COURSES

Oven baked octopus with sautéed sweet potatoes
Boiled Portuguese cured codfish, cabbage and
garlic oil
Roast beef loin with Madeira wine sauce
Crispy suckling pig roti with pomegranate sauce
Cannelloni au gratin, stuffed with mushrooms and
cottage cheese

SIDES

Pine nut rice; Green beans; Potato & olive mash
Portuguese jacket potatoes; Steamed vegetables
Apple puree with vanilla; Chestnut ragout with
mushrooms and spring onions

DESSERTS

Christmas log; King and Queen cake
Castelar cookies;
Sweet potato and cinnamon fritters; French toast
with dried fruit syrup
Fried dough with sugar syrup
Typical Christmas vermicelli with almond milk
pudding;
Carob and honey pie
Crème Brûlée with orange blossom;
Rice pudding
Fruit Selection

18h30 Cocktail & Canapés

19h30-21h00 Buffet Dinner With beverages

Live Music