

# Menu de Natal

## Christmas Menu

### SIMPLE SALADS

Grated Carrot, Mushrooms, Tomato, Corn, Lentils, Beetroot, Mixed Lettuce, Cucumber, Tuna, Boiled Egg, White Beans, Spinach Leaves, Arugula

### COMPOSED SALADS

Octopus Salad "à Montanheira" with Sweet Potato  
Shredded Codfish Salad with Chickpeas and Red Onion

Russian Salad with Orange Mayonnaise and Eggs  
Codfish Roe Salad with Colorful Peppers, Avocado, and Red Onion

Spiral Pasta Salad with Shrimp, Cucumber, Radish, and Plum Tomatoes

### STARTERS

Duck Terrine with Port Wine and Fig Jam  
Marinated Salmon with Ginger, Red Cabbage, and Dill

Mackerel Escabeche with Algarve Citrus  
Vegetable Empanadas with Cucumber and Yogurt Sauce

Selection of Savory Snacks, Melon, and Ham

### SOUPS

Pumpkin Cream with its Seeds

Chicken Broth with Mint and Small Pasta

### MAIN COURSES

Codfish with Cornbread Crust  
Grilled Corvina with Virgin Sauce

Turkey Breast Stuffed with Chestnuts, Apricot  
Sauce Macerated in Muscatel

Roast Beef with Crispy Ham Pastrami Style and  
Demi-glace Sauce

"Green" Risotto with Peas, Spinach, Broccoli,  
Zucchini, and Snow Peas

Eggplant Moussaka with Tomato and Parmesan

### GARNISHES

Smashed Potatoes

Sliced Potatoes

Creole Rice

Turnip Greens with Garlic

Stewed Field Vegetables with Virgin Olive Oil

Alentejo-Style Chorizo Migas

Buttered Brussels Sprouts

### DESSERTS

Yule Log

Rice Pudding

Crème Brûlée

Chocolate Roll

Meringue Roll

Biscuit Cake

Mango Mousse

Orange Roll

Pear Poached in Port Wine

Camel Drool with Cooked Milk

King Cake

Fruit Sashimi

Almond Pudding

Chocolate Fountain with Marshmallows

Board of National and International Cheeses with  
Accompaniments

18h30-21h00 Buffet Dinner With beverages

*Live Music*