

Menu de Natal

Christmas Menu

CANAPÉS

Cottage Cheese and Pumpkin Jam Tartlets
Vegetable Stew with Teriyaki Sauce
Mushroom Rissoles
Crunchy Prawns with Almonds and Sweet and Sour Sauce

FROM THE GARD

Arugula, Tomato, Red Onion, Grated Carrot,
Beetroot, Mixed Lettuce, White Asparagus,
Cucumber, Corn

SALADS

Mixed Greens Salad with Prawns, Papaya, Cherry Tomatoes, and Wild Rocket
Octopus Salad with Sweet Potato and Orange
Waldorf Salad
Ham Salad with Lettuce, Fresh Figs, Ricotta, and Modena Balsamic Vinegar
Red Cabbage Salad with Dried Fruits
Quinoa Salad with Mushrooms, Dried Tomatoes, and Red Beans
Chickpea Salad with Cod and Coriander

STARTERS

Platter of Roasted Cold Meats with Rustic Flavors
Prawn Cascade Sprinkled with "Fleur de Sel"
Game Terrine accompanied by Red Fruit Sauce
Smoked Salmon served with Cucumber and Tzatziki Sauce
Turkey Platter with Red Fruit Compote

LIVE COOKING

Roasted Suckling Pig served with Crispy Potatoes.

SOUPS

Pumpkin Cream with Ginger and Sautéed Almonds
Clam Chowder

HOT DISHES

Sea Bream with Green Sauce
Cod Au Gratin with Prawns
Lamb Slow-Cooked with Rosemary
Roast Turkey with Chestnuts
Vegetable Stew with Tofu and Christmas Flavors

SIDE DISHES

Rice with Sultanas
Baked Sweet Potato with Rosemary
Mashed Potatoes
Sautéed Vegetables
Cauliflower Gratin
Pickled Mushrooms with Seitan and Field Herbs

WORLD OF SWEETNESS

Christmas Cake
King and Queen Cakes
Sweet Potato Biscuits
French Toast with Dried Fruit
Bacon of Heaven
Orange Tart
Rice Pudding with Cinnamon

CHEESE SELECTION

A variety of National and International Cheeses with Jams and Homemade Toast

100,00€

Per person*

Child from 4 to 12 years -50%

18h30-21h00 Buffet Dinner With beverages

Live Music

IVA included / VAT