

# MENU NATAL 2023

*December 24th*



## COUVERT

Flavoured butters  
Christmas " Acepipe"

## STARTERS

Vol-au-vent stuffed with crab and homemade pickles, rocket, walnut and pomegranate salad

## FISH

Cod confit in olive oil with grilled potatoes, Portuguese cabbage,  
cherry tomatoes, egg sauce and olives

## MEAT

Crispy turkey stuffed with local sausages, chestnut purée and sautéed asparagus

## DESSERTS

Drunken pear mille-feuille drizzled with vanilla cream

## BUFFET OF CHRISTMAS SWEETS

## DRINKS

## CHRISTMAS SUPPER

**83,00€**

per person

# **MENU NATAL 2023**

*December 25th*

## **COUVERT**

Flavoured butters  
Christmas "Acepape"

## **STARTERS**

Quail and egg soup flavoured with mint

## **FISH**

Breaded octopus with tomato and coriander açorda, onions and peppers

## **MEAT**

Roasted kid with rosemary, mashed potatoes and farinheira, garlicky sprouts

## **DESSERTS**

Pumpkin fondant, cheese mousse and caramelised walnuts

## **ASSISTED BUFFET OF CHRISTMAS SWEETS**

## **DRINKS**

**57,70€**  
*per person*

