

24/12

WELCOME DRINKS - LOBBY - 6:30 PM

WELCOME APPETISERS

Panko prawns with sweet and sour sauce
Oysters with lemon pearls
Roasted pumpkin cream scented with fennel
Dried tomato and fresh cheese bruschetta (V)
Sparkling Wine, Port Tonic, White and Red Wine,
Soft Drinks and Water

DINNER - POT&PAN - 7:30 PM

AMUSE-BOUCHE

Beef tartare and red endive

STARTER

Seared scallop and aromatic salad Soalheiro Primeiras Vinhas

FISH

Cod loin with chickpea purée, steamed vegetables and seaweed White Crasto Superior

MEAT

Tournedos Rossini with green beans, potato gratin and madeira sauce Tapada do Chaves

CHRISTMAS DESSERT TABLE Moist sponge cake

Chocolate mousse

Bolo Rei (traditional Portuguese Christmas cake)

Selection of national cheeses and jams

Crème brûlée

Golden vermicelli Sonhos (Portuguese doughnuts) in citrus syrup French toast

Taylor's tawny 10 year old

€120

25/12

LUNCH - POT&PAN

STARTERS

Tiger prawns with beer sauce, matchstick fries and aromatic salad

Seared tuna Niçoise salad

Chicken Caesar salad

Greek salad (vegan)

FISH

Roupa-velha - Shredded codfish, julienned cabbage, boiled potatoes, carrots and eggs

MEAT

Slow-roasted goat with baked potatoes and rice

VEGETARIAN

Chickpea curry with basmati rice (V)

KIDS' SPECIALS

Creamy vegetable soup (V)

Smashed burger

Breaded hake with chips and rice
Chocolate mousse

CHRISTMAS DESSERT TABLE

Sliced fruit
Chocolate mousse
Bolo Rei (traditional Portuguese Christmas cake)
Berry cheesecake
Moist sponge cake
Selection of national cheeses and jams
Crème brûlée

€90

Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.