

December 24th, 2025 Christmas Eve Dinner

Gratinated onion soup

or

Salmon tartare with avocado Cream cheese sauce

or

Prawns, monkfish and spinach gratin

or

Duck terrine
Selection of green leaves, orange
Homemade pumpkin jam
Port wine sauce

Sautéed tranche of fresh cod in corn bread crust (G)
Sautéed broccoli
Pressed potato
Lemon and cashew sauce (N)

or

Oven-baked breast of guinea fowl Roasted vegetables Sweet potato purée Blackberry sauce

or

Sautéed beef medallions Green beans with bacon Pont-Neuf potatoes Shimeji mushroom sauce

Price €45.00 - VAT Included





December 24th, 2025 Dessert Menu

Apple and rhubarb crumble (G)

Custard

or

Classic warm chocolate fondant (G)

Vanilla ice cream

or

Pineapple carpaccio in sugar syrup

Cinnamon, pink pepper, citrus, Madeira wine

Coffee and tea

All dishes containing gluten are marked with (G).

Dishes containing nuts are marked with (N).





December 25th, 2025 Christmas Day Lunch

BUFFET

Selection of terrines
Mirror of prawns
Dressed crab
Home smoked salmon
Marinated salmon
Parma ham with melon
Assortment of sausages and cold cuts
Prawn mousse
Selection of sushi

Salads

Selection of salads of the day

Hot

Prawn curry with basmati rice Clams "Bulhão Pato" – olive oil, coriander, garlic, lemon and white wine

Served to your table

Roast turkey (G)
Chipolata
Chestnut purée (N)
Cranberry and bread sauces

or

Roast beef Yorkshire pudding (G) Horseradish sauce

Roast potatoes and parsnips, Brussels sprouts, gratinated cauliflower

Vegetarian main courses are available

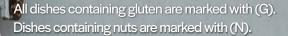
Desserts

Flamed Christmas pudding with brandy sauce (G)
Tropical and seasonal fruits

Dessert buffet International cheese board

Coffee, tea and mince pies (G)(N)

Price €98.00 - VAT Included





Sautéed sea bream fillets Cauliflower purée, green asparagus, cherry tomato and broccoli Olive oil with mint

or

Roast turkey (G) Chipolata Chestnut purée (N) Cranberry and bread sauces

or

Roast beef Yorkshire pudding (G) Horseradish sauce

Roast potatoes, parsnips, Brussels sprouts, gratinated cauliflower

Price €64.00 - VAT Included



December 25th, 2025 Dessert Menu

Flamed Christmas pudding with brandy sauce (G)

or

Apple and rhubarb crumble (G)
Custard

or

Classic warm chocolate fondant (G)

Vanilla ice cream

or

Pineapple carpaccio in sugar syrup Cinnamon, pink pepper, citrus, Madeira wine

Coffee, tea and mince pies (G)(N)