

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

*December 25th, 2025
Christmas Day Dinner*

Cream of peas with mint

or

Assorted selection of hors d'oeuvres

or

*Sautéed prawns with asparagus
Olive oil, coriander and garlic*

or

*Smoked duck breast
Coleslaw salad
Homemade pumpkin jam*

*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)

*All dishes containing gluten are marked with (G).
Dishes containing nuts are marked with (N).*