SNACKS
Oxtail croquettes with homemade mustard mayonnaise
Crispy shrimp with coriander mayonnaise
Fake foie gras cherry
Romesco sauce tartlet

STARTERS
Cream of mushrooms soup with fried shrimp
Roasted cauliflower with hummus and hazelnut
Homemade salmon gravlax with citrus fruit and sprouts
Quail escabeche on bread toast

MAIN COURSE
Roasted octopus with mashed potato and
sautéed turnip tops
Roasted cod fish with potato, turnip top and corn bread
Codfish with potato and egg yolk at low temperature
Catch of the day from Peniche fish market with
celeriac purée and champagne sauce
Roasted veal with mashed potato and
sautéed turnip tops
Veal loin with truffled potato and foie gras
Duck confit with mushrooms and barley
Roasted lamb with bimmis and chipolata

DESSERT BUFFET
Traditional Christmas biscuit
Traditional Christmas chocolate cake
Chocolate pastry braid
Traditional Christmas fried pastry
Traditional Christmas cake with dried fruits
Traditional cinnamon cake with plums and
Traditional egg pudding with citrus fruit

Choose one option:

MENU I
1 Starter, 1 Main Course, Desert Buffet
White Wine Vale das Areias Colheita,
Red Wine Conde do Vimioso Sommelier Edition,
Still and sparkling water, soft drinks, coffee or tea
60€ per person

MENU II
1 Starter, 2 Main Course, Desert Buffet
White Wine Vale das Areias Colheita,
Red Wine Conde do Vimioso Sommelier Edition,
Still and sparkling water, soft drinks, coffee or tea
70€ per person

MENU III
Welcome Drink
2 Snacks, Sparkling wine São Domingos Extra Reserva Brut
and Rosé wine Casa de Paços
Set Menu
1 Starter, 2 Main Course, Desert Buffet
White Wine Vale das Areias Colheita,
Red Wine Conde do Vimioso Sommelier Edition,
Still and sparkling water, soft drinks, coffee or tea
85€ per person

Some of the elements described may contain allergens. For more information, please request the list of ingredients.
The prices mentioned in this menu are subject to change without prior notice.
Prices including VAT | All prices are per person | Valid until 23/12/2023