

CHRISTMAS BUFFET

| 24 DECEMBER |

BAKERY

Bread & homemade butter

SALADS & STARTERS

Cod fish & chickpeas salad
Quinoa & tofu with mint sauce salad
Caesar salad with sautéed shrimps
Grilled vegetables & fresh cheese salad
Niçoise salad with braised tuna
Cheese board, jam, crackers, grissini & nuts
Foie gras terrine
Charcuterie board
Boiled shrimps with fleur de sel

MAKE YOUR OWN SALAD

Crudités & mixed salads

SAUCES

Vinnagrete, cocktail, mayo, ketchup & mustard
Balsamic vinager, extra virgin olive oil, fleur de sel & oregano

SHOW COOKING

Poke bowls
Cured ham

FISH

Cod fish loin slow cooked with tomato crust

MEAT

Black angus beef with Port reduction

SIDES

Roasted potatoes with smoked paprika & herbs
Roasted vegetables
Oriental rice
Chipolata
Sweet potato & parmesan gnochhi

SHOW COOKING

Snapper & shrimp 'Massada' with couscous

CARVING

Stuffed turkey with chestnut



DESSERTS

Fresh fruit
Honey pudding
Custard cream
Stuffed dough with sugar cane honey
Honey cake
Sweet rice pudding
Christmas log

LIVE DESSERT

Crepes with chocolate or vanilla sauce

125€

por pessoa

Christmas sparkling wine cocktail
Drinks included:
White & red wine "Vinha da Foz" - Douro
Beer, soft drinks, water & coffee
Sugar cane honey cookie box
Gift by Santa