



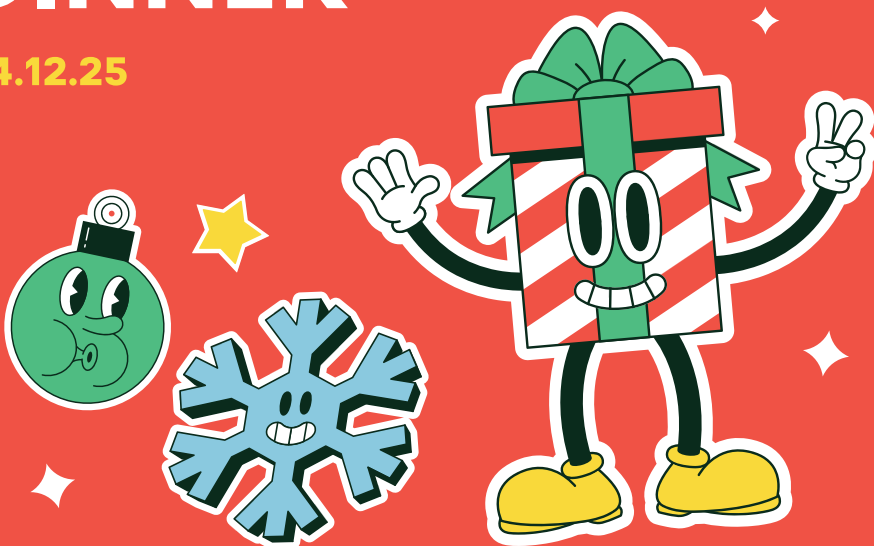
N E X T

SAVOY *signature*



XMAS EVE DINNER

24.12.25





COCKTAIL

Salmon tartare with Japanese mayo, caviar and kimchi

Codfish croquettes with ginger and miso

Vegetable gyozas with teriyaki

SALAD STATION

Caesar salad with prawns

Couscous salad with tofu, tomato, avocado, cucumber and mint dressing

Curd cheese salad with grilled persimmons, rocket and balsamic

Niçoise salad with seared salmon and sesame

Tropical salad with grilled chicken and pineapple

Build your own salad:

Selection of fresh greens, hummus, crudités and tortillas

Dressings & Sauces:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, fleur de sel and oregano

COMFORT STATION

Cream of mushroom and sweet potato with truffled olive oil

Assorted bread selection

House-made butters and olive oil

SEA STATION

Cold

Fish ceviche with citrus and passion fruit

Salmon gravlax with avocado purée, wasabi and cream cheese

Hot

Roasted octopus with smoked paprika

Cod loin with coriander crust and tomato olive oil

BUTCHER'S STATION

Cold

Turkey tonnato

Selection of smoked and cured meats

Serrano ham

Hot

Slow-roasted lamb shoulder

Black Angus roast beef with Madeira wine sauce (carving station)

VEGETARIAN

Aubergine cannelloni with cheese, nuts and tomato jus

SIDES STATION

Roasted potatoes and caramelised shallots with balsamic

Yorkshire pudding

Glazed vegetables with herb butter

Basmati rice with raisins and pine nuts

Ricotta ravioli with confit tomatoes and asparagus

DESSERTS & CHEESE STATION

Selection of Portuguese and international cheeses

House-made jams with crackers, grissini, toasts and nuts

Brioche French toast with sugar and cinnamon

Yule log

Rice pudding

Sugarcane honey cake

Carrot roll

Almond tart

