

Your
Christmas Eve
as if it were ours.



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COUVERT

- . Buckwhaet bread
- . Lime and parmesan butter
- . Black olive tapenade and dried tomatoes

STARTERS TO SHARE

- . Octopus medallion, shallot and roasted pepper
- . Mini confit suckling pig pie with citrus chutney
- . Serra cheese puff pastry with pumpkin textures

STARTER

- . Grouper and shrimp cream with shellfish oil

FISH COURSE

- . Cod loin, new potatoes, glazed carrots and Bolhão vegetables

MEAT COURSE

- . Angus beef sirloin, potato mille-feuille, wild mushrooms and Madeira sauce

DESSERT BUFFET

- . *Bolo rei* | Crème brûlée | Milk and wine french toast | *Sonhos* | *Aletria* | Sponge cake | *Bolo rainha* | Drunken pear | Abade de Priscos pudding | Passion fruit cheesecake | Caprese tart | French pudding | Panettone | *Toucinho do céu* | Chocolate mousse | Selection of sliced fruit | Board of national cheeses with pumpkin jam

BEVERAGES

- . Water | Soft drinks | Beers | White wine Monólogo | Red wine Quinta do Ventozelo | Rosé Lacrau | Teas | Coffees

€95,00 /
per
person



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CONDITIONS

CHILDREN POLICY

- . 0 – 3 years old: Free;
- . 4 – 10 years old: 50% discount.

TABLE ARRANGEMENT

- . The existing furniture will be used for the celebration, so the arrangement of guests per table must be agreed upon with the hotel in advance and submitted at least one week before the event date.

EVENT DURATION

- . Dinner reservations start at 7:30 pm, with the latest entry time at 9:00 pm;
- . Any changes to the schedule on the day of the event may incur additional costs.

EXCLUSIVE USE OF THE SPACE

- . Exclusivity of the spaces is not included. Exclusivity rates will be provided upon request.

PAYMENT CONDITIONS

- . Full payment required at the time of booking (non-refundable).

