

# Christmas Dinner

**25<sup>TH</sup> DECEMBER**

## STARTERS

Shrimp and avocado salad with pink sauce  
Roasted salmon salad with green asparagus  
Cucumber and mint salad with Greek yogurt  
Couscous and dry fruits salad  
Shrimp and cocktail sauce  
Crab Pate  
Assorted simple salads  
Chicken mousse and rocket salad wrap  
Smoked salmon and fennel  
Game terrine with lemon mayo  
Roasted Rump steak with honey and thyme  
Regional cold cuts board  
Marinated mussels with peppers and Spring onion vinaigrette  
Typical "Serra da Estrela" soft cheese  
Traditional cheese board  
Assorted selection of patties

## MAIN COURSES

Poultry cream soup with ginger and Spring onion  
Fusili pasta with grilled vegetables and pesto sauce  
Sea bream with orange sauce and dill sauce  
Roasted free range guinea fowl and Porto Wine reduction sauce  
Razor clams typical «Xérem»  
Clams' "Cataplana" sautéed with garlic and coriander

## SIDE DISHES

Basmati rice and mushrooms  
Gratin potatoes  
Vegetables Ratatouille  
Sautéed spinach

## CHRISTMAS DESSERTS

Traditional Christmas cake with dry fruits  
Pumpkin deep fried cakes with Porto sauce  
French toast  
Rice pudding, Crème brulle  
Honey pudding  
Roasted apple with honey and rosemary  
Christmas Yule log  
Passion fruit semifreddo  
Chocolate Mousse, Mini custard pies  
Seasonal sliced Fruit

## DRINKS

White, rose and red wine, Fresh orange juice, Fruit juices and soft drinks  
Water still and sparkling, Ice Tea, Beer and Coffee

**45€ PER PERSON**

VAT Inc

0 to 5 years: Complimentary | 6 to 12 years: 50% of discount