

**MERRY
& BITE**

24/12 - WELCOME DRINKS - LOBBY - 6:30PM

CANAPÉ SERVICE:

Panko-breaded prawns with sweet and sour sauce
Oysters and lemon spheres
24-month cured Bisaro ham
Sun-dried tomato and fresh cheese bruschetta (V)
*Sparkling wine, Port Tonic, white and red wine
Water and soft drinks*

DINNER - POT&PAN - 7:30PM

AMUSE-BOUCHE

Scallop tartare

STARTER

Veal carpaccio with balsamic spheres
and parmesan crisps
Almanua Terroir Marítimo

FISH

Cod loin with chickpea purée,
steamed vegetables and sea lettuce
Crasto Superior Branco

MEAT

Rack of lamb with herb crust,
potato crumble and Madeira jus
Post Scriptum

DESSERT

Dark chocolate mousse with milk
chocolate cream and streusel
Churchill's 10 anos

DESSERT TABLE

Christmas Dessert Table
Moist sponge cake
Chocolate mousse
Bolo Rei (traditional Portuguese Christmas cake)
Selection of national cheeses and jams
Crème brûlée
Golden vermicelli
Sonhos (Portuguese doughnuts) in citrus syrup
French toast

€140

V. Vegetarian

Let us know if you have any allergies, intolerances or food preferences. Price per person.
Includes wine pairing, water, soft drinks, beer, coffee and tea. VAT included.

Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.