

**MERRY
& BITE**

SET MENU*

€48

COUVERT

Selection of artisan breads, butter and black olive tapenade with confit garlic (V)

SHARED STARTERS (CHOOSE 3)

Cheese and charcuterie platter with rosemary breadsticks

Prawn and red pepper fritters

Sautéed padrón peppers (VG)

Alheira croquettes with coriander mayonnaise

Suckling pig “feijoada”

Aligot with braised mushrooms and slow-cooked egg (V)

MAIN COURSES (CHOOSE 1)

Octopus fillets with octopus rice

Codfish with golden potatoes, portuguese kale and fried cornbread

Turkey terrine with vegetable barley

Iberian pork cheek with creamy mashed potato and bimis

Mushroom “feijoada” (VG)

Pumpkin and mascarpone risotto (V)

DESSERTS TO SHARE

Orange roll (V)

Egg yolk pudding (V)

Lemon meringue tart (V)

Sliced fresh fruit (VG)

* minimum 10 people
(V) Vegetariano (VG) Vegan

SIMPLE SALADS

Corn, tomato, lettuce and carrot (VG)

Dressings: Vinaigrette (VG); Mayonnaise, pesto, yoghurt and mint (V)

LIGHT SALADS

Cod with chickpea and coriander salad

Octopus salad with green sauce

Fusilli with vegetables and feta cheese (V)

SOUPS (CHOOSE 1)

Vegetable soup cream (VG)

Leek soup cream (VG)

“Caldo verde” with chorizo (served on the side)

STARTERS

Trilogy of savoury snacks

Mini chicken pie

Mini leek and mushroom pie (V)

“Rojões” with homemade pickles

Fish puff pastry

Cheese and charcuterie platter

MAIN COURSES (CHOOSE 3)

Roasted cod with onions, peppers and roasted potatoes

Sea bass fillet with prawns, sautéed vegetables and prawn bisque

Iberian pork neck with bean “migas”, portuguese kale and fried corn bread

Roast veal with sausage and saffron rice with sautéed spinach

Chickpea, celery and savoy cabbage stew (VG)

Cauliflower tikka masala with basmati rice (VG)

DESSERTS

French toast with custard (V)

Crème brûlée (V)

Moist sponge cake (V)

Yule log (V)

* minimum 20 people
(V) Vegetarian (VG) Vegan

CHRISTMAS MENU RESERVATION TERMS AND CONDITIONS

Bookings require a minimum of 10 people for the Set Menu and 20 people for the Buffet.

On the Set Menu, guests may select up to a maximum of 3 different main courses. Choosing 2 main courses per person carries a supplement of €15 per person.

Under this option, the 2 selected main courses must be the same for all guests, except in cases of specific dietary restrictions or requirements duly communicated in advance.

Dish selections must be confirmed in advance, with pre-selections communicated no later than 10 days before the event date.

The client agrees not to bring, or allow their guests to bring, food or drinks into the Hotel. Should this occur, it must be previously authorised by the Hotel, and the client will be held responsible for the quality of the products and for any illness or food poisoning caused to guests and/or attendees.

SERVICE TERMS AND CONDITIONS

Drinks supplement included in the menus: wines, beer, soft drinks, water and coffee.

Premium drinks supplement (superior wines, beer, soft drinks, water and coffee): +€6 per person.

Corkage fee: €18 per bottle opened.

PAYMENT POLICY

50% deposit upon booking confirmation.

50% deposit 10 days before the event date.

Any additional consumption must be settled at check-out of the event.

CANCELLATION POLICY

In the event of cancellation, deposits paid are non-refundable.

Up to 50% of the event can be cancelled free of charge, up to 10 days before the event date.

ALLERGEN INFORMATION

Please inform us in advance if any guests have allergies and/or food intolerances.

While every care is taken in the kitchen, there may be a risk of allergen presence.

We do not guarantee against, nor take responsibility for, any contamination.

Please note our menus may be subject to change, as we prioritise the use of fresh, seasonal produce.