

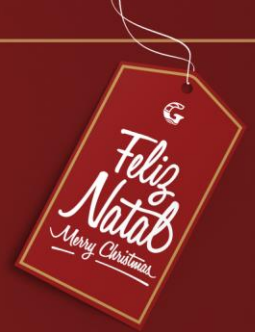
BUFFET DE NATAL | CHRISTMAS BUFFET

ENTRADAS | STARTERS

Creme de legumes	Vegetables cream soup
Sopa de bacalhau com hortelã	Codfish soup with peppermint
Mini panadinhos e folhados diversos	Mini fried nibbles
Saladas	Salads
Molhos vários	Sauces
Tira gostos	Strip tastes
Queijos e tostas	Cheeses and toasts
Charcutarias	Delicatessens
Paté	Pate
Salmão fumado	Smoked salmon

PRATOS QUENTES | HOT COURSES

Peito de pato grelhado com laranja	Grilled duck breast with orange sauce
Escalopes de novilho com molho de cogumelos	Veal escalope's with mushroom sauce
Escalopes de peru com alecrim e nozes	Turkey fillets with rosemary and walnuts
Bacalhau gratinado com gambas	Cod gratin with prawns
Salmão grelhado	Grilled salmon
Couve-flor com ricotta	Cauliflower with ricotta cheese
Arroz branco	White rice
Arroz de pinhões	Pine nuts rice
Batata palito	French fries
Batata duchesse	Duchesse potatoes
Feijão verde a vapor	Steamed green beans
Cenoura baby com courgetes em mel e limão	Baby carrots and zucchini with lemon and honey
Macarronete gratinado com mozzarella	Mozzarella macaroni gratin
Fusili salteado com camarão, coentros e tomate cherry	Sautéed fusilli with shrimps, corianders and cherry tomato



BUFFET DE NATAL | CHRISTMAS BUFFET

SOBREMESAS E FRUTAS | **DESSERTS AND FRUITS**

Arroz Doce	Rice pudding
Pudim de leite condensado	Condensed milk pudding
Crumble de frutos vermelhos	Red fruits crumble
Filhós	Fried traditional Portuguese dough
Sonhos	Fried traditional Portuguese dough
Bolo de amêndoa	Almond cake
Bolo rei	Portuguese Christmas cake
Abacaxi	Pineapple
Laranja	Orange
Kiwi	Kiwi
Salada de fruta	Fruit salad
Fruta fresca da época	Fresh seasonal fruits

Mínimo 20 pax | Minimum 20 pax



MENU DE NATAL | CHRISTMAS MENU

ENTRADAS STARTERS

Creme de couve flor, azeite primeira pressão, crocante de bacon, caju frito e salsa
Cauliflower cream soup, first pressure olive oil, crackling bacon, fried cashew and parsley

Sopa de cogumelos com queijo fresco e cebolinho
Mushrooms soup with fresh cheese and chives

Chamuças de paté de pato com porto em maçã caramelizada com gengibre
Goose pâté samosas with Port wine on caramelized apples with ginger

Mil folhas de salmão fumado com queijo creme e limão em pickles de pepino
Smoked salmon mil feuille with lemon cream cheese on cucumber pickle

PEIXE FISH

Lombo de bacalhau com broa, batata e cebola salteada com tomate cherry em molho de nata
Cod fish fillet with corn bread, potatoes and sautéed onion with cherry tomatoes in cream sauce

Lombinhos de dourada em mousse de batata com espargos verdes e molho pesto
Golden bream fillets in potato mousse, green asparagus and pesto sauce

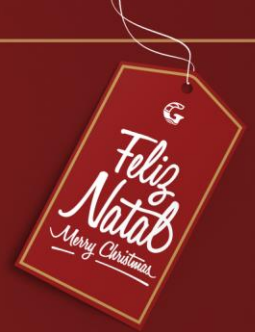
Peixe galo em tagliatelle de cogumelos selvagens e emulsão de manjeriço
John dory fillets on wild mushrooms tagliatelle's with basil cream sauce

CARNE MEAT

Lombinho de porco, abóbora assada com tomilho, espinafres salteados e molho de ameixas pretas
Pork tenderloin, roasted pumpkin with thyme, sautéed spinach and prunes sauce

Peito de pato em batata doce assada com rúcula e molho de groselhas
Duck breast on roasted sweet potatoes, rocket and cranberries sauce

Lombo de novilho em redução de vinho Madeira, feijão verde e gratinado de batata
Seared Calf Fillet with Madeira Wine Reduction, green beans and potato gratin



MENU DE NATAL | CHRISTMAS MENU

BUFFET DE SOBREMESAS | DESSERTS BUFFET

Filhós

Fried traditional portuguese dough

Rabanadas

French toasts

Bolo rei

Portuguese christmas cake

Sonhos

Fried traditional portuguese dough

Pudim abade priscos

Traditional portuguese egg pudding

Torta de laranja

Traditional portuguese orange torte

Tarte de amêndoa

Traditional portuguese almond pie

Arroz doce

Rice pudding

Salada de fruta

Fruit salad

Preço (Bebidas Não Incluídas)

Price (Drinks Not Included)

Couvert + Entrada + 1 Prato principal + Buffet de Sobremesas – 28.00€

Couvert + Starter + 1 Main Course + Dessert buffet - 28.00€

Couvert + Entrada + 2 Pratos Principais (peixe e carne) + Buffet de Sobremesas – 38.00€

Couvert + Starter + 2 Main Courses (fish and meat) + Dessert Buffet - 38.00€