

MENU DE NATAL

Querido Pai Natal,

para o menu deste ano quero....

Vila Galé Collection Sintra

ENTRADAS

Creme de legumes
Sopa de castanhas
Ovos com espargos verdes
Mexilhões à marinheira
Saladas simples
Saladas compostas
Compostos para saladas
Molhos
Queijos
Pizzas

STARTERS

Vegetal cream soup
Chestnut soup
Scrambled eggs with green asparagus
Mussels mariniere
Simple salads
Composed salads
Salad bar
Sauces
Cheeses
Pizzas

PRATOS QUENTES

Peito de frango grelhado
Espadarte grelhado
Lombo de porco com laranja
Lombo de bacalhau com ovos cozidos
Couscous de legumes
Arroz basmati
Arroz basmati de coentros
Grão cozido com cebola, salsa, azeite e alho
Batata frita
Batata miúda cozida
Couve portuguesa cozida
Fusille salteado com pesto ou tomate seco
Ravioli de queijo e espinafres gratinados

HOT COURSES

Grilled chicken breast
Grilled swordfish
Oven roasted pork fillet with orange sauce
Boiled codfish with eggs
Vegetable couscous
Basmati rice
Coriander basmati rice
Boiled chickpeas with onion, parsley, olive oil and garlic
French fries
Boiled new potatoes
Boiled Portuguese cabbage
Sautéed fusille with pesto or sun-dried tomato
Cheese and spinach baked ravioli

SOBREMESAS E FRUTAS

Arroz doce
Crumble de frutos vermelhos
Farófias
Filhoses
Sonhos
Bolo Rei
Compostos para sobremesas
Fruta laminada
Salada de fruta

FRUITS AND DESSERTS

Rice pudding
Red fruits crumble
Isle flottant
Portuguese traditional Christmas fried dough
Portuguese traditional Christmas fried beignets
Portuguese traditional Christmas pound cake
Dessert bar
Sliced fruits
Fruit salad

Preço (Bebidas Incluídas) – 70,00€ Price (Drinks Included) – 70,00€