



BUFFET DE NATAL | CHRISTMAS BUFFET

24 de dezembro | 24th December

ENTRADAS | STARTERS

- Creme de legumes | Vegetables cream soup
- Canja de pato com ovos de codorniz | Duck stock soup with quail eggs
- 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

- Lombinhos de porco grelhados com laranja | Grilled pork fillet with orange sauce
- Escalopes de novilho com molho de cogumelos | Veal escalope's with mushroom sauce
- Peito de peru com castanhas | Roasted turkey breast with chestnuts
- Lombo de bacalhau cozido com ovos | Steamed codfish with eggs
- Salmão grelhado | Grilled salmon
- Couve flor com ricotta | Cauliflower with ricotta cheese
- Arroz branco | White rice
- Grão cozido com cebola, salsa, azeite e alho | Steamed chickpeas with onion, parsley, olive oil and garlic
- Batata palito | French fries
- Batata cozida | Boiled potatoes
- Couve portuguesa cozida | Steamed portuguese cabbage
- Cenoura baby a vapor | Steamed baby carrots
- Ravioli gratinados de queijo e espinafres | Cheese and spinach raviolis gratin
- Tagliatelles com coentros e linguiça | Coriander and chorizo tagliatelles

SOBREMESAS E FRUTAS | DESSERTS AND FRUITS

- Arroz doce | Rice pudding
- Pudim de leite condensado | Condensed milk mudding
- Crumble de frutos vermelhos | Red fruits crumble
- Filhós | Fried traditional portuguese dough
- Sonhos | Fried traditional portuguese dough
- Mousse de framboesas | Raspberries mousse
- Bolo Rei | Portuguese Christmas cake
- Fruta fresca laminada | Fresh sliced fruit
- Salada de fruta | Fruit salad
- Fruta da época | Fresh seasonal Fruits

Mínimo 20 pax | Minimum 20 pax