

Christmas Eve Dinner

24/12

JANTAR DE CONSOADA / CHRISTMAS EVE DINNER

ENTRADAS / STARTERS

Pithivier de pato, galinha e foie gras
Duck, chicken, and foie gras pithivier

PRATOS PRINCIPAIS / MAIN COURSES

Lombo de bacalhau curado com puré de grão, legumes,
couve portuguesa e ovo a baixa temperatura
Cured codfish loin with chickpea purée, vegetables,
Portuguese cabbage and low temperature egg

Peito de peru recheado com ameixa, puré de castanha e trouxa de espinafres
Turkey breast stuffed with plums, chestnut purée and spinach bundle

SOBREMESAS / DESSERTS

Petit four
Petit four (gingerbread cookie)

“Rabanadas”

Champagne Pommery
Meandro, branco e tinto / Meandro, white and red wine

Águas, sumos, cervejas, refrigerantes, cafés
Waters, juices, beer, soft drinks, coffee

POR PESSOA | PER PERSON
BEBIDAS INCLUÍDAS | DRINKS INCLUDED