PESTANA
HOTELS & RESORTS

Hotels & Resorts

24TH

2026

Where CHRISTMAS Feels Like HOME



CHRISTMAS EVE BUFFET DINNER MENU

Feliz Natal | *Merry Christmas* 2026

PESTANA
VILA SOL - VILAMOURA
PREMIUM
GOLF RESORT
ALGARVE • PORTUGAL

Where CHRISTMAS Tastes Like HOME

24TH

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DINNER BUFFET *WITH LIVE MUSIC*

06:30 PM

STARTERS

I. Freshly open Ria Formosa oysters with mignonette sauce
II. Stuffed crab with toasted bread
III. Lobster cocktail with exotic fruits
IV. Country-style terrine served with red berry sauce
V. Croquettes with a delicate, creamy veal filling
VI. Prawn rissoles with a smooth prawn filling
VII. Boiled prawn pyramid finished with fleur de sel
VIII. Selection of smoked fish served with capers
IX. Thinly sliced turkey served with dried fruit and nuts
X. Sliced roast beef served with asparagus and balsamic reduction with figs

SIMPLE AND MIXED SALADS

I. Lettuce, tomato, onion, cucumber, beetroot, sweetcornandcarrot
II. Mozzarella andcherry tomatosalad, dressedwithgreen herbsauce
III. Lettuce, Roquefort cheese, walnutandraisinsalad, withbalsamicreduction
IV. Flaked cod saladwith assortedpeppers
V. Prawnsaladwithtropical fruit
VI. Fresh melonsaladwith cured ham androcket
VII. Prawns Caesar salad
VIII. Sauces: Cocktail, Vinaigrette, Yoghurt, Thousand Island, Mayonnaise

SOUP

I. Delicate chicken velouté, infused with the freshness of mint

MAIN COURSES

I. Traditional Portuguese-Style Oven-Baked Cod with Prawns au gratin
II. Salmonfillet, servedwitha delicateChampagne sauce
III. Tender vealsteaks, servedwithanaromaticpeppersauce
IV. Slow-roastedturkey, combinedwithchestnutsanddriedfruit
V. Tender lamb, servedwithanaromaticmintsauce
VI. Pasta sautéed with mushrooms and asparagus, fragranced with truffle oil
VII. A Vegetarian Take on Braised Lentils with Seitan and Dried Fruit

LIVE COOKING

I. Carved Christmas turkey with rich gravy

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GARNISHES

I. Fluffy rice, enriched with the delicate sweetness of raisins
II. Selection of steamed vegetables
III. Creamy cauliflower gratin with a golden topping
IV. Potato wedges sautéed with rosemary and subtle aromatic notes
V. Oven-roasted sweet potato and chestnuts, infused with a selection of spices

DESSERTS & CHEESE

I. Christmas log cakewitha richchocolate coating
II. Creamyrice pudding, flavouredwithcinnamonandservedin thetraditionalstyle
III. Light Portuguese floatingislandsservedwitha smoothvanillasauce
IV. Golden, aromaticPortuguese-styleFrenchtoast, preparedaccordingto Christmas tradition
V. Aletria -traditionalPortuguese sweetvermicellipuddingflavouredwithcinnamonandlemon
VI. Classicchocolate salamiwitha smoothtexture andcrunchybiscuitpieces
VII.Azevias —traditionalPortuguese pastriesfilledwitha thin, golden pastrycrust
VIII.Light andcreamymango mousse
IX. Creamy forestberry cheesecake
X. TraditionalPortuguese Bolo-Rei, enrichedwithdriedandcandiedfruit
XI. TraditionalPortuguese Bolo-Rainha, generouslyfilledwithdriedfruitandnuts
XII. Selectionof slicedfreshfruit
XIII.Selectionofcheeses, servedwithartisanpreserves thatenhancetheirflavours

INCLUDED DRINKS

I. House still and sparkling water
II. Juices and soft drinks
III. Draught beer
IV. House white or red wine
V. Coffee or tea

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DINNER BUFFET

STARTERS

I. Mackerelmarinatedin escabeche withonion, garlicandfreshparsley
II. Delicateslicesofsalmoncuredin Pernodliqueur
III. Perfectlycookedprawnsfinishedwithfleurde sel
IV. Traditional cured meatsboardcarefullysliced
V. Succulentsucklingpigempada encasedin golden, crisppastry
VI. Tender andcrispycuttlefishstrips servedwitha creamyaiolisauce
VII. Traditional Croquettefilledwith succulentmeat filling

SIMPLE AND MIXED SALADS

I. Lettuce, tomatoes, onion, cucumber, beetroot, sweetcorn, carrot
II. Freshmelonwithhamcarefullycuredfor nine months
III. Tender octopussaladwithsweetpotatoandcoriander, showcasinggenuinelyflavours
IV. Traditionalsaltcodsaladwitholives, peppersandpickles, traditionallyseasoned
V. Delicately seasonedhakeroesalad
VI. Tender chickensaladwithpasta anda selectionoftropical fruits
VII. Algarviancarrot saladfinishedwith aromatic herbs
VIII. Aromaticcouscous saladcombinedwithroastedvegetablesandmushrooms
IX. Dressings: Cocktail, Vinaigrette, Yoghurt, ThousandIsland, Mayonnaise

SOUP

I. Velvety pumpkin soup finished with crisp toasted almonds

MAIN COURSES

I. Algarvian fish and seafood pasta stew enveloped in an aromatic broth
II. Tender slow oven roasted octopus served with sweet potato
III. Traditional oven-baked duck rice enriched with a selection of cured meats
IV. Succulent pork cheeks slowly braised until tender and served with chestnuts
V. Kid goat traditionally roasted in the oven and delicately perfumed with rosemary
VI. Vegetarian mushroom and carrot bean stew
VII. Fusilli pasta served with a choice of seafood sauce or tomato sauce with cured meats

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DINNER BUFFET

LIVE COOKING

I. Grilledseabass fillet served with a delicately citrusy lemon sauce

GARNISHES

I. Slow-roasted potatoes with a golden texture and traditional seasoning
II. Roasted sweet potato delicately scented with fresh rosemary and aromatic notes
III. Delicately gratinated oven-baked rice with a comforting, home-style flavour
IV. Slow-braised cabbage enriched with the savoury flavour of bacon
V. Silky, creamy spinach gently seasoned for a smooth and refined finish

DESSERTS & CHEESE

I. Crèmebrûléedelicatelyinfusedwithlemonandcinnamon, finishedwitha caramelisedcrust
II. Light andvelvetychocolate mousse witha rich, indulgentflavour
III. Delicatecarobtartwitha deep, distinctiveflavour
IV. Redberrypavlovacrispontheoutsideanddelicatelysoft in thecentre
V. TraditionalPortuguese confectionmadewithdelicatestrandsofsweeteggyolk
VI. ClassicChristmas Yulelog finishedwitha richchocolate coating
VII.Portuguese-StyleFrenchToast preparedaccordingto traditionalChristmas recipes
VIII.Azevias -traditionalPortuguese pastriesencasedin fine, golden pastry
IX. TraditionalPortuguese Christmas cakeenrichedwithdriedandcandiedfruits
X. Soft andaromaticPortuguese Christmas cakegenerouslyfilledwithdriedfruitsandnuts
XI. SlicedFresh FruitSelection
XII.A selectionofcheesesaccompaniedbyartisanalpreserves

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