

# Menu de Natal

Christmas Menu

24 de Dezembro 2024

Dinner Buffet 19:30-22:30

## Salads

Chickpeas with cod shavings and coriander  
Chicken, bacon, iceberg, parmesan, croutons, and caesar sauce  
Couscous with zucchini, mushroom, aubergine, pomegranate and spices  
Seafood with pasta, cocktail sauce and coriander  
Algarve Carrot  
Macedonia with mayonaise, egg, breaded fish fillets  
Corn, lettuce, cucumber, carrot, tomato and beetroot

## Pies and Savory Snacks

Ham and cheese quiche  
Seafood patty  
Meat croquette  
Chicken pie  
Sweet and sour vegetable wraps  
Crostinis au gratin

## Desserts

Koskorons  
French toast  
Twelfth cake  
Moist sponge cake  
Vermicelli  
Chocolate mousse  
Christmas Trunk  
Formigos  
Biscuit cake  
Pastel de Nata  
Pineapple, melon, mango, kiwi and grapes  
Rabaçal cheese, Island, cured, buttery mountain  
Nuts  
Fruit Jams  
Toasts and grissinos

## Seafood and Smoked Meats

Boiled shrimp with fleur de sel  
Half-shelled mussels with vinaigrette  
Stuffed baked shoe rack  
Smoked salmon with toast, capers and fennel

## Charcuterie

Paiola  
Boar  
Ham  
Salami  
Roasted beef chorizo, farinheira and black pudding marinated in olive oil and thyme

## Hot Specialties

Carrot cream, crème fraîche and chives  
Traditional cod, drizzled with olive oil  
Roast turkey with chestnut and mushroom ragoût  
Sea bream fillet with cockle xerém  
Grilled veal with rosemary and garlic  
Potato segments, oven rice and sautéed vegetables  
Vegetarian lasagna

## Drinks

Periquita White and Red Wine, Sossego Rosé, waters, soft drinks, coffee and teas

## Ambient Music with Saxophonist

**100,00€**

**per person**

For further informations and reservations please contact

[gsm.douro@pestana.com](mailto:gsm.douro@pestana.com)

Children up to 4 years old: Offer

Children from 5 to 12 years old: 50% discount

Drinks included

VAT included