

CHRISTMAS EVE 24TH OF DECEMBER 2024

Couvert

Prawns bisque (L, C)

Traditional Codfish with potatoes and cabbage (P)

Turkey breast stuffed with plums and celery (A, I)

Christmas desserts Buffet: Traditional "Aletria" (O, L) "Rabanada" (G, O)

Chef Alcina Crème Brûlée (O, L)

Tradicional "Bolo Rei " from Mondim de Basto (G, O, N, L)

Green Wine - Qta. Da Raza - Minho
White and Red Wine - Lupucinus Doc - Douro
Tawny Porto wine
Water still & sparkling
Soft drinks
Coffee



CHRISTMAS LUNCH 25TH OF DECEMBER 2024

Couvert
Chicken in a pot stewed

Ovened Octupus with potatoes and turnip shots, spinkled with olive oil and parsley (M)

or

Roasted Veal with sauteed vegetables and roasted potatoes

Christmas desserts Buffet:

Traditional "Aletria" (O, L)

"Rabanada" (G, O)

Chef Alcina Crème Brûlée (O, L)

Tradicional "Bolo Rei " from Mondim de Basto (G, O, N, L)

Green Wine - Qta. Da Raza - Minho
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