



Merry Christmas

25TH DECEMBER 2024

FESTIVE MENU | LIVE MUSIC
KIDS PARK | FACE PAINTING

135€ PP* ADULTS | 67,50€ CHILD
BEVERAGE NOT INCLUDED | BEBIDAS NÃO INCLUÍDAS
** UNTIL 12 YEARS OLD | ATÉ 12 ANOS

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PARRILLAS
NATURAI
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STARTERS | *ENTRADAS*

SCALLOP & ROASTED RED PEPPER CREAM TART, TOPPED WITH CONFIT ONIONS & TRUFFLE
TARTELETE DE CREME DE VIEIRA COM PIMENTOS ASSADOS, FINALIZADA COM CEBOLA CONFITADA & TRUFAS

VENISON TARTARE, FINISHED WITH CURED EGG YOLK & CRISPY POTATOES
TARTAR DE VEADO, FINALIZADO COM GEMA CURADA & CROCANTE DE BATATA

BEETROOT TORTELLINI, FILLED WITH ROASTED PUMPKIN & GORGONZOLA,
SERVED IN A TOMATO CONSUMÉ (V)
*TORTELLINI DE BETERRABA RECHEADO COM ABÓBORA ASSADA & GORGONZOLA,
SERVIDO EM CONSUMÉ DE TOMATE (V)*

COURGETTE CANNELLONI WITH MUSHROOMS, ROASTED SHALLOTS,
SAUTÉED SPINACH & A MUSHROOM BROTH (VG)
*CANELONE DE COURGETE E COGUMELOS, SERVIDO COM CHALOTAS ASSADAS ESPINAFRE,
SALTEADO & CALDO DE COGUMELOS (VG)*

MAIN COURSE | *PRATO PRINCIPAL*

HONEY ROASTED TURKEY BREAST, SERVED WITH BACON AND CRANBERRY STUFFING,
PIGS IN BLANKETS & CRANBERRY SAUCE
*PEITO DE PERU ASSADO, RECHEADO COM BACON E ARANDO, SALSICHAS ENROLADA EM BACON
& MOLHO DE ARANDO*

GRILLED FILLET STEAK, SERVED WITH MADEIRA GRAVY
BIFE DO LOMBO GRELHADO, SERVIDO COM MOLHO DE MADEIRA

SALMON WELLINGTON, WITH PRAWN DUXELLES, SPINACH & MUSHROOMS,
SERVED WITH LEMON SAUCE & CORIANDER OIL
*WELLINGTON DE SALMÃO E CAMARÃO RECHEADO COM ESPINAFRES E COGUMELOS,
SERVIDO COM MOLHO DE LIMÃO & ÓLEO DE COENTROS*

SPINACH & PUMPKIN CREAM VOL AU VENT, TOPPED WITH FETA CHEESE,
SERVED WITH TOMATO CONFIT & GRANOLA (VG)
*VOL AU VENT RECHEADO COM ESPINAFRE, CREME DE ABÓBORA, QUEIJO FETA,
SERVIDO COM TOMATE CONFITADO & CROCANTE DE GRANOLA (VG)*

SIDES | *ACOMPANHAMENTOS*

GLAZED CARROTS & PARSNIPS | *CENOURA & PASTINACA GLACEADA*
BRUSSEL SPROUTS DRIZZLED WITH BALSAMIC | *COUVE BRUXELAS COM ROMÃ & SÉSAMO*
BROCCOLI WITH GARLIC & ALMONDS | *BRÓCULOS COM ALHO & AMÊNDOA*
ROAST POTATOES WITH GARLIC | *BATATA ASSADA COM ALHO*
SWEET POTATO GRATIN WITH BLUE CHEESE | *BATATA DOCE GRATINADA COM QUEIJO AZUL*

DESSERT | *SOBREMESA*

DARK CHOCOLATE YULE LOG, SERVED WITH RED FRUIT TEXTURES, CHOCOLATE, LIME & BASIL,
FINISHED WITH VANILLA ICE CREAM & COTTON CANDY
*TRONCO DE CHOCOLATE NEGRO, SERVIDO COM TEXTURAS DE FRUTOS VERMELHOS, CHOCOLATE, LIMA E
MANJERICÃO, FINALIZADA COM ALGODÃO DOCE & GELADO DE BAUNILHA*

HOMEMADE CHRISTMAS PUDDING, SERVED WITH VANILLA CUSTARD CREAM & FESTIVE CRUMB
PUDIUM DE NATAL, SERVIDO COM CREME & CROCANTE DE BAUNILHA

DARK CHOCOLATE GANACHE WITH COCONUT, MANGO & RUM TEXTURES,
SERVED WITH COCONUT SORBET (VG)
*GANACHE DE CHOCOLATE NEGRO, COM TEXTURAS DE CÔCO, MANGA & RUM,
SERVIDA COM SORBET DE CÔCO (VG)*