



Christmas 2024

Christmas Eve Menu

December 24th

Starters

Welcome glass of sparkling wine
Peas cream with chorizo brunoise
Crunchy goat cheese with flower honey

Main course to choose

Portuguese Christmas cod
(cooked codfish with potatoes, vegetables and egg)
or
Beef tenderloin with mashed potatoes and sautéed greens

Buffet of Desserts

King's Cake
"Leite creme"
"Aletria"
"Pão de lo"
"Fios de ovos"
Fruit

Cellar

Mineral water
Seara D'Ordens reserva Douro White wine | Lacrau Douro red wine
Glass of Port wine LBV
Coffee and infusions

62€ (VAT included)

Christmas Menu

December 25th

Aperitif

Welcome glass of sparkling wine

Starters

Fish soup

Typical cheese and meats board

Main course to choose

Codfish baked with onions, roasted peppers and "Ágria" potatoes

Or

Pork loin in the oven with roasted potatoes accompanied by creamed spinach

Dessert Buffet

King's Cake

"Leite creme"

"Aletria"

"Pão de lo'"

"Fios de ovos"

Fruit

Cellar

Mineral water

Seara D'Ordens Reserva Douro white wine | Lacrau Douro red wine

Coffee and infusions

65€ (VAT included)

Children Menu

December 24 & 25th

Starter

Vegetable cream

Main course to choose

Grilled salmon with basmati rice and fresh vegetables

or

Beef burger with fries and fresh vegetables

Buffet of Dessert

King's Cake

"Leite creme"

"Aletria"

"Pão de lo'"

"Fios de ovos"

Fruit

Cellar

Mineral water

Mix of juices

35€ (VAT included)

New Year's Eve Menu

December 31st

Starter

Welcome glass of sparkling wine
Sea bass sashimi with vinagrette and canon
Roast pumpkin cream with truffle oil and crispy ham

Fish dish

Croaker fillet with glazed asparagus accompanied by lentils
and saffron sauce

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Sorbet of lemon textures

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Meat dish

Veal beef cheek in red wine, celery puree and beetroot chips

Desert

White chocolate prism and red fruits

Cellar

Mineral water

Lacrau Moscatel Galego Douro white wine

Manoella Douro red wine

Bottle of sparklig wine Sidónio de Sousa bruit Nature per table

Coffee and infusions

110€ (VAT included)

*Included the traditional Lucky grapes.

CATALONIA

HOTELS & RESORTS

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