

MENU DE NATAL CHRISTMAS MENU

24.12.2018

JANTAR DE NATAL CHRISTMAS DINNER

ENTRADA STARTER

Camarão corado em molho de limão Roasted shrimp in lemon sauce

SOPA SOUP

Creme de abóbora com funcho e gengibre Pumpkin, fennel and ginger soup

PRATOS PRINCIPAIS MAIN COURSES

Bacalhau confitado com todos da nossa horta

Confit codfish with potato, turnip, carrot, cabbage and other vegetables from the garden

Vitela São Lourenço do Barrocal cozinhada em forno de lenha com miolada de couve flor

Veal from our estate slowly cooked in wood-fired oven with cauliflower stew

SOBREMESA DESSERT

Bolo de trufa de chocolate Chocolate truffle cake

MESA DE SOBREMESAS TRADICIONAIS TRADITIONAL DESSERTS TABLE

Seleção de queijos regionais Selection of regional cheeses

Tronco de Natal Christmas trunk cake

Farófias Portuguese sweet of egg whites

Bolo Rainha Traditional queen cake with nuts and raisins

Bolo Rei Traditional king cake with nuts and crystallised fruits

Sonhos Portuguese choux pastry

Azevias de batata doce Fried sweet potato pastry

Lampreia de ovos Traditional eggs lamprey cake

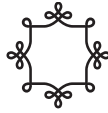
Bebidas Beverages

À la carte e não incluídas no jantar À la carte and not included in the dinner

Preço por pessoa Price per person: **€ 80,00**

Crianças dos 5 aos 12 anos Children from 5 to 12 years old: **€ 30,00**

Crianças dos 0 aos 4 anos: gratuito Children from 0 to 4 years old: free



MENU DE NATAL CHRISTMAS MENU

25.12.2018

ALMOÇO DE NATAL CHRISTMAS LUNCH

ENTRADA STARTER

Ovo do campo biológico com cogumelos salteados Organic egg with sautéed mushrooms

SOPA SOUP

Canja de faisão Traditional pheasant broth

PRATO PRINCIPAL MAIN COURSE

Peru recheado com castanhas Turkey stuffed with chestnuts

SOBREMESA DESSERT

Pudim Abade de Priscos "Abade de Priscos" traditional egg pudding

MESA DE SOBREMESAS TRADICIONAIS TRADITIONAL DESSERTS TABLE

{Opcional *Optional*}

Seleção de queijos regionais Selection of regional cheeses

Tronco de Natal Christmas trunk cake

Farófias Portuguese sweet of egg whites

Bolo Rainha Traditional queen cake with nuts and raisins

Bolo Rei Traditional king cake with nuts and crystallised fruits

Sonhos Portuguese choux pastry

Azevias de batata doce Fried sweet potato pastry

Bolo de Natal Christmas cake

Bebidas incluídas* Beverages included*

*Um copo de vinho São Lourenço do Barrocal regional branco e um copo de vinho São Lourenço do Barrocal Reserva tinto *One glass of São Lourenço do Barrocal regional white wine and one glass of São Lourenço do Barrocal Reserve red wine

Preço por pessoa: menu predefinido € 65,00 + mesa opcional de queijos e doces € 11,00

Price per person: set menu € 65,00 + optional cheese and desserts table € 11,00

Crianças dos 5 aos 12 anos Children from 5 to 12 years old: € 25,00

Crianças dos 0 aos 4 anos: gratuito Children from 0 to 4 years old: free