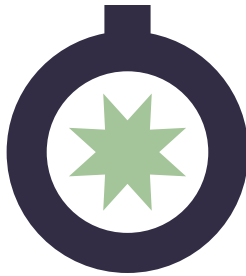




SACCHARUM



# **CHRISTMAS DINNER BUFFET**

25<sup>th</sup> DECEMBER 2024

## COMPOSED SALADS

Natural oysters  
Prawns, yogurt, honey and lime  
Tempura fish with fermented black garlic and  
lemon purée  
Beef tartare  
Ham with figs macerated in red wine and  
balsamic vinegar  
Roast beef, baba ganoush and asparagus  
Roasted pork loin and beetroot ketchup  
Chickpea hummus and guacamole  
Cottage cheese with caramelised nuts  
Smoked fish and terrines  
Roasted cold meats and pâtés  
Portuguese and international cheeses  
Toasts, crackers, grissini and jams

## SALADS

Lettuces, carrots, red onion, bell peppers,  
endive, radish  
Vinaigrette, tartar sauce, cocktail sauce,  
mayonnaise, ketchup  
Balsamic vinegar, apple cider vinegar, flavoured  
olive oil  
Fleur de sel, spices, herbs

## SOUP

Creamy vegetables  
Crustacean cream

## HOT DISHES

Seafood paella  
Codfish pie with leeks  
Veal leg with mushroom jus  
Beef mignon with gorgonzola sauce

## GUARNITIONS

French fries with garlic, oregano and salt  
Potato Anna with apple and celery  
Pilaf rice  
Garden vegetables sautéed in herb olive oil  
Farfalle with asparagus  
Cauliflower gratin

## VEGETARIAN

Mushroom ravioli  
Wheat croquette  
Eggplant moussaka

## SHOW COOKING

Roasted turkey with Madeira wine sauce  
Pumpkin risotto

## DESSERT

Christmas Yule log  
Wild fruit semifreddo  
King cake  
Tiramisu  
Warm Madeira cake  
Mini chocolate and raspberry tartlets  
Cottage cheese pie  
Traditional Portuguese rabanadas  
Rice pudding  
Crème brûlée  
Ice cream duet  
Seasonal sliced fruits  
Seasonal fruit pieces

**60€**

per person