# Festive Menu









# Christmas Eve Menu

#### COUVERT

HOMEMADE SOURDOUGH BREAD WITH FLAVORED BUTTER AND OUR SAUCE

#### STARTER

SPINACH CREAM SOUP WITH SCARLETT SHRIMP PRAWN AND BLACK LUMP EGGS

#### FISH COURSE

FRESH CODFISH, ROASTED CARROT PUREE WITH SPICES AND GARLIC CHIPS

#### MEAT COURSE

LAMB LOIN, POTATO GRATIN, BABY VEGETABLES AND THYME SAUCE

#### DESSERT

CREAMY POPCORN "PARIS BREST", SALTY CARAMEL AND GOLD LEAVES

and digestive cocktail

COFFEE, TEA, AND FESTIVE PETIT FOURS

TUESDAY, DECEMBER 24TH

PRICE

185,00€ \*

92,50€ \* MENU AVAILABLE FROM 3 TO 12 YEARS OLD

# Christmas Dinner

# Vegetarian

COUVERT PÃO ARTESANAL, MANTEIGA AROMATIZADA E O NOSSO MOLHO

STARTER SPINACH CREAM SOUP WITH LEMON CAVIAR AND ASPARAGUS

MAIN COURSES ROASTED CAULIFLOWER WITH CARROT PUREE AND DRY NUTS

CELLARY TORNEDÓ WITH POTATO GRATIN AND THYME VEGETABLE SAUCE

DESSERT CREAMY POPCORN "PARIS BREST", SALTY CARAMEL AND GOLD LEAVES

and digestive cocktail

COFFEE, TEA, AND FESTIVE PETIT FOURS

# Kids

STARTER TOMATO AND GREEN BEANS CREAM SOUP

MAIN COURSE CHICKEN "CORDON BLEU" WITH SAUTÉED TAGLIATELLI

#### DESSERT

CHEESECAKE WITH STRAWBERRY JAM AND LIME ZEST

TUESDAY, DECEMBER 24TH

PRICE

185,00€ \*

92,50€\* MENU AVAILABLE FROM 3 TO 12 YEARS OLD

# Christmas Lunch

#### COUVERT

HOMEMADE SOURDOUGH BREAD WITH FLAVORED BUTTER AND OUR SAUCE

AMUSE BOUCHE OYSTERS FROM SESIMBRA WITH GREEN APPLE AND CELERY BRUNOISE

#### STARTER

BRAISED SCALLOPS, BABA GANOUSH, CHAMPAGNE SAUCE AND SALMON ROE

#### FISH COURSE

GROUPER, SWEET POTATO, SPINACH SAUCE AND KALE CABBAGE

#### MEAT COURSE

"BÍSARO" PORK TENDERLOIN WITH GREEN ASPARAGUS CAROLINO RICE, CORIANDER AND CLAMS CREAM SAUCE

#### DESSERT

PEACH "ENTREMET", LAVANDER AND ALMONDS

and porto wine, vallado 20 years

COFFEE, TEA, AND FESTIVE PETIT FOURS

## WEDNESDAY, DECEMBER 25TH

PRICE

105,00€ \*

52,50€\* MENU AVAILABLE FROM 3 TO 12 YEARS OLD

# Christmas Lunch

## Vegetarian

COUVERT HOMEMADE SOURDOUGH BREAD WITH FLAVORED BUTTER AND OUR SAUCE

#### STARTER

ERYNGII MUSHROOMS, BABA GANOUSH, CHAMPAGNE SAUCE AND LEMON PEARLS

MAIN COURSE PUMPKIN GNOCHIS, SPINACH SAUCE AND LAMINATED ALMONDS

MUSHROOMS RAVIOLI WITH TRUFFLED YOLK AND BABY LEAVES

DESSERT PEACH "ENTREMET", LAVANDER AND ALMONDS

and porto wine, vallado 20 years

COFFEE, TEA, AND FESTIVE PETIT FOURS

# Kids

STARTER PEA CREAM SOUP WITH CRISPY BACON

## MAIN COURSE

CHICKEN BREAST WITH CARROT RICE AND SAUTÉED VEGETABLES

#### DESSERT

CRÈME BRÛLÉE WITH RASPBERRY SORBET

WEDNESDAY, DECEMBER 25TH

PRICE

105,00€ \*

52,50€\* MENU AVAILABLE FROM 3 TO 12 YEARS OLD



#### WE KINDLY ASK THAT YOU INFORM OUR RESTAURANT RESERVATIONS TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

## INFORMATION & BOOKINGS

RESERVATIONS.LISBOA@VALVERDELIVING.COM EVENTS.LISBOA@VALVERDELIVING.COM +351 210 940 300

Avenida da Liberdade, 164 Lisboa www.valverdehotel.com



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