

SAGRES RESTAURANT

Jantar de Natal *Christmas Day Dinner*

Buffet Frio *Cold Buffet*

Sortido de peixe fumado, mariscos	<i>Selection of smoked fish & crustaceans</i>
Espelho de lagosta à 'Bellevue'	<i>Bellevue style rock lobster</i>
Seleção de queijos Portugueses	<i>Selection of ripe Portuguese cheeses</i>
Charcutaria & carnes assadas	<i>Cold cuts of roasted meat & poultry</i>
Salmão 'Chaud-froid'	<i>Salmon chaud-froid</i>
Sortido de molhos	<i>Selected dips and dressing</i>
Seleção de saladas	<i>Assortment of salads</i>
Ostras no gelo	<i>Fresh oysters on ice</i>

Sopa *Soup*

Bisque de lagosta *Rock lobster bisque*

Pratos Quentes *Hot dishes*

Ravioli de grão e caviar de sésamo torrado	<i>Chick pea ravioli with roasted sesame oil caviar</i>
Garoupa grelhada, emulsão de leite de coco	<i>Grilled fillet of grouper, coconut emulsion</i>
Bacalhau com todos	<i>Traditional Christmas codfish poached with vegetables</i>
Lombo Wellington, molho de vinho do Porto	<i>Beef Wellington, Porto sauce</i>
O Perú de Natal assado	<i>Traditional whole roasted turkey with trimmings</i>
Costeletas de borrego grelhadas, com molho de hortelã	<i>Grilled lamb cutlets with mint sauce</i>
Arroz de frutos secos	<i>Dried fruit rice</i>
Legumes do natal	<i>Christmas vegetables</i>
Castanhas amanteigadas	<i>Buttered chestnuts</i>

Sobremesas *Desserts*

Tábua de queijos e pão de nozes	<i>Platter of ripe cheeses & walnut bread</i>
Profiteroles com molho de chocolate	<i>Profiteroles with chocolate sauce</i>
Fatias douradas de Natal	<i>Christmas golden bread slices</i>
Cesto de fruta da época	<i>Basket of fresh seasonal fruits</i>
Mousse de fruta e natas	<i>Fresh fruit mousse & cream</i>
Petits fours	<i>Penina's petits fours & mignardises</i>
Tronco de Natal	<i>Traditional Christmas log</i>
Lampreia de ovos	<i>Egg strands</i>
Bolo Rei	<i>Christmas cake</i>
Tartes	<i>Mince pies</i>

€ **69**

peessoa *person*

Incluindo bebidas selecionadas *Including selected beverages*

IVA INCLUÍDO *VAT INCLUDED*