

BUFFET 3 REIS MAGOS

Price per person: €35

Selection of cold meats
Pickles, marinated olives and nuts
Cheese selection
Toast and grissini
Selection of two jams

SIMPLE SALADS

Lettuce, tomato, cucumber, carrot, red onion and beetroot

Pasta Penne with shrimp and basil
Salad of cod, chickpeas and red onion
Chicken salad with Caesar sauce and Parmesan flakes

Vinaigrette, cocktail sauce, mayonnaise and mustard Selection of bread

SOUP (select one)

Cream of chickpea with salted cod and spinach Cream of green asparagus with almonds Cream of courgette with coconut milk and croutons

MAIN COURSES (select one fish and one meat)

Strudel of Cod
Corvina with a crust of nuts and fennel sauce
Turkey roti with apricot sauce
Braised beef with red wine sauce and spices

SIDE DISHES

Roasted potatoes with herbs Sautéed vegetables Mushroom rice Spaghetti with Bolognese sauce

DESSERTS

Bolo Rei Rice Pudding French toast Egg pudding Christmas Chocolate log Selection of seasonal fruit

Coffee or tea

SET MENU: THREE KINGS

Price per person: €35

Cream of sweet potato with tartare and salmon roe or

Avocado salad with lettuce, shrimp and orange

Braised corvina, corn and bivalve emulsion or Confit duck leg, potato terrine and moscatel reduction

Thyme and cinnamon crème brûlée or Rice pudding cream with raspberry sorbet and red fruits

Coffee or tea

BUFFET: CHRISTMAS NATIVITY

Price per person: €38

Selection of cold meats

Pickles, marinated olives and nuts

Cheese selection

Toast and grissini

Selection of two jams

SIMPLE SALADS

Lettuce, tomato, cucumber, carrot, red onion and arugula, smoked salmon with lemon, capers and radish sauce

MIXED SALAD

Niçoise salad

Octopus salad with roasted peppers

Grilled vegetables with pesto sauce

Beets with orange and almond

Ouiche Lorraine

SOUP (please select one option)

Cream of roasted pumpkin soup with spices

Cream of pea soup with mint pesto and fish

Minestrone of lamb with mint and pasta ditali

MAIN COURSES (select one fish and one meat)

Cod confit with crushed potato, bacon and coriander, scented

with dried tomato olive oil

or

Swordfish with tomato, chives and olives

Iberian pork loin with clams and coriander sauce

Chicken supreme with mozzarella and cepes and chervil sauce

SIDE DISHES

DESSERTS

Potato with bacon and chives

Bolo Rei

Sautéed Vegetables Rice with coriander Aletria Azevias

Penne with tuna sauce

Christmas Pudding

Christmas chocolate log

Selection of seasonal fruit

Coffee or tea

SET MENU: CHRISTMAS CRIB

Price per person: €38

Cream of white asparagus, gilthead ceviche, coriander and wheat toast

or

Beef carpaccio with pesto, arugula and fig compote

Monkfish tenderloin, mashed broad beans and mint, chorizo,

white sauce and fennel

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Duck Magret, sweet potatoes, baby vegetables, bimi broccoli and Madeira wine

Caramel "Abade Priscos" pudding with lemon sorbet

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Vermicelli brûlée, strawberry soup with cinnamon foam

Coffee or tea

GENERAL CONDITIONS

PRICES & SUPPLEMENTS ARE OPTIONAL

Prices are per person and include VAT.

Buffet for a minimum of 25 people.

Optional supplement of beverages: € 12 per person (includes, white and red wine selected by Dona Filipa Hotel, soft drinks and mineral water).

Optional premium supplement of beverages can be requested.

There are other options for Welcome Cocktails which can be adapted to your buffet and menu. Please ask for more information.

CHILDREN POLICY

Free for children up to 5 years old.

Children aged 6 to 12 years old will receive a 50% discount.

Children aged 13 years and upwards will be charged as an adult.

ENTERTAINMENT

Any kind of entertainment can be organised upon payment of a supplement.

DAMAGE & RESPONSIBILITIES

During the event, it is not permitted to bring in or take out food. Should you wish to, you must fill out a liability form. However, the Hotel will not accept any responsibility for the consumption of food outside its facilities.

The Hotel reserves the right to be compensated for any damages or losses caused by persons and acts that jeopardise its assets. The repair costs, replacement of goods resulting from damage or breakage, as well as their loss, will be charged to the customer even if the responsibility lies with outsourced services or guests of the client.

PAYMENT CONDITIONS

The payment plan should be completed, as follows:

- a) Upon reservation and setting the date: pre-payment of 25% of the total event cost. This amount will not be refundable in the event of cancellation.
- b) Up to 7 days before the event: 65% of the total cost.
- c) 48 hours before the event: the remaining 10% of the total cost.
- d) Any additional costs will be paid at the end of the event.

CANCELLATION POLICY

Cancellations made between 30 and 15 days before the event will have a penalty of 50% of the total amount referred in points a) and b) of the Payment Conditions section.

Cancellations made one week (7 days) prior to the event: no refunds will be made.

