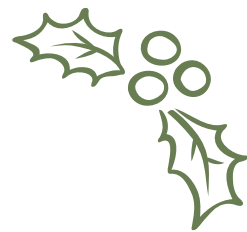
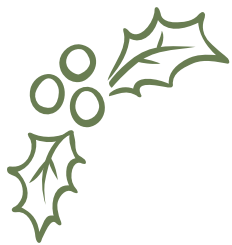




PINHAL
VILAMOURA

**CHRISTMAS
MENUS**
menus de natal



OPTION 1

OPÇÃO 1

AMOUSE BOUCHE *PARA COMEÇAR*

Grilled salmon with avocado cream and rocket on crispy toast
Salmão grelhado com creme de abacate e rúcula sobre tosta crocante

STARTER *ENTRADA*

**Crispy octopus served over a fresh salad with
a sweet and tangy citrus orange dressing**
*Polvo crocante servido sobre uma salada fresca
e molho cítrico agri-doce de laranja*

MAIN COURSE *PRATO PRINCIPAL*

**Creamy mushroom and pumpkin risotto served with slow-braised
pork cheeks infused with cinnamon and Port wine**
*Risoto cremoso de cogumelos e abóbora, servido com bochechas de porco
estufadas ao aroma de canela e vinho do Porto*

OR OU

**Fresh cod fillet with a herb crust, served with coriander emulsion,
roasted potatoes and sautéed bimis**
*Bacalhau fresco com crosta de ervas, servido com emulsão de coentros,
batatas assadas e bimis salteados*

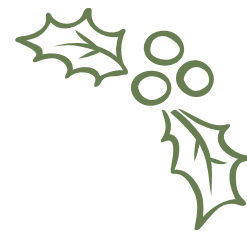
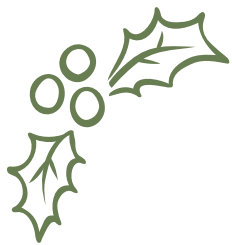
DESSERT *SOBREMESA*

**Light, airy meringue puffs served with a silky egg custard sauce
and crispy cinnamon grissini**
*Farófias leves e doces, acompanhadas por um molho de ovos sedoso
e grissini crocante de canela*



40.00

per person por pessoa



OPTION 2

OPÇÃO 2

AMOUSE BOUCHE *PARA COMEÇAR*

Creamy chèvre wrapped in delicate pastry, served with honey and dried fruits
Queijo chèv्रे cremoso envolto em massa fina, servido com mel e frutos secos

STARTER *ENTRADA*

Seared scallops served with sparkling wine sauce, sesame crisp and sautéed spinach
Vieiras braseadas servidas com molho de espumante, crocante de sésamo e espinafres salteados

MAIN COURSE *PRATO PRINCIPAL*

Grilled monkfish and prawn skewer over roasted pineapple, served with wild rice scented with coriander and red pepper sauce
Espetada de tamboril e camarão grelhados sobre abacaxi assado, servidos com arroz selvagem ao aroma de coentros e molho de pimento vermelho

OR OU

Duck magret served with gratin potatoes, pumpkin purée, grilled asparagus and Port wine reduction
Magret de pato servido com batata gratinada, puré de abóbora, espargos grelhados e molho de vinho do Porto

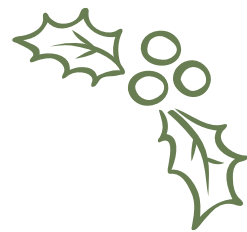
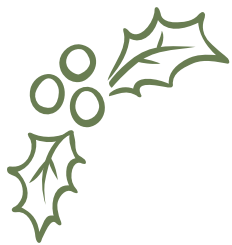
DESSERT *SOBREMESA*

Classic crème brûlée with a refreshing citrus touch of tangerine
Creme brûlée clássica com um toque cítrico de tangerina e grissini crocante de canela



55.00

per person por pessoa



BUFFET

BAKERY *PADARIA*

Selection of breads, cornbread, and olive oil toasts

Seleção de Pães, broa de milho e tostas de azeite

CHEESES & CHARCUTERIE *QUEIJOS E ENCHIDOS*

Board of Portuguese cheeses and cured meats

Tábua de queijos e enchidos Portugueses

SNACKS & SALADS *PETISCOS & SALADAS*

Melon balls with cured ham *Bolinhas de melão com presunto*

Polenta with cockles and coriander *Polenta com berbigão e coentros*

White bean salad with sun-dried tomato and basil

Salada de feijão branco com tomate seco e manjerição

Crispy bites with avocado, sautéed salmon and sweet & sour sauce

Bolas crocantes com abacate salmão salteado e molho agri-doce

Gratinated eggplant *Beringela gratinada*

Vegetable frittata *Fritata de legumes*

Selection of simple salads (mixed lettuces, tomato, red onion, cucumber, and carrot)

Seleção de saladas simples (mescla de alfaces, tomate, cebola roxa, pepino e cenoura)

FISH & MEAT *PEIXE E CARNE*

Stuffed turkey leg with apple, bacon, and glazed chestnuts

Perna de peru recheada com maça, bacon e castanhas glaceadas

Oven-roasted octopus “à lagareiro” scented with coriander

Polvo à lagareiro no forno perfumado com coentros

SIDES *ACOMPANHAMENTOS*

Roasted potatoes with garlic olive oil *Batata a murro com azeite de alhos*

Baked rice *Arroz de forno*

Oven-roasted vegetables *Legumes assados no forno*

DESSERTS *SOBREMESAS*

Sonhos (Portuguese christmas fritters)

“Rabanadas” with syrup (Portuguese-Style french toast)

Almond tart *Tarte de amêndoa*

“Sericaia” with plum compote *Sericaia com doce de ameixa*

“Farófias” with egg custard and cinnamon *Farófias com molho de ovos e canela*

Sliced fresh fruit *Fruta laminada*



60.00

per person *por pessoa*