



ALMOÇO DE NATAL

SALADAS SIMPLES

Mescla de alfaces, tomate, cenoura, pepino, milho doce, beterraba, couves branca e roxa marinadas, rúcula

SALADAS COMPOSTAS

Salada de grão com bacalhau, ovo e salsa
Salada de beterraba, queijo de cabra, tomate-cereja, rúcula e amêndoas
Salada César de camarão | Salada Waldorf com frango

TÁBUA DE ENCHIDOS E CARNES FRIAS

Tarte de espinafres, tomate e queijo ricotta

COMPLEMENTOS

Alcaparras, azeitonas marinadas, pickles, cebolinhas, cornichons

MOLHOS

Vinagrete, cocktail, maionese de alho e iogurte

TÁBUAS

Seleção de queijos e tostas caseiras

DIPS

Húmus de grão

OVOS A PEDIDO

Escalfados | Mexidos | Omelete

PRATOS PRINCIPAIS

SOPA

Sopa de abóbora assada com açúcar e laranja

PRATOS DE PEIXE

Filete de corvina no forno com jus de peixe e funcho
Dourada grelhada com molho de limão e coentros





PRATOS DE CARNE

Porchetta com maçã
Borrego assado no forno com molho de menta

MASSAS

Linguini Alfredo

PRATOS VEGETARIANOS

Caril de legumes com iogurte e menta
Lasanha vegetariana

PRATOS INFANTIS

Douradinhos de peixe
OU
Hambúrguer

ACOMPANHAMENTOS

Batatas fritas | Batata Bombay
Arroz de forno | Arroz basmati
Legumes cozidos ao vapor

SHOW COOKING DE PIZZAS

Seleção de Pizzas The Patio
Pão de alho com queijo

SOBREMESAS

Seleção de sobremesas The Patio
Tarte crumble de maçã
Mousse de chocolate
Tronco de Natal
Tiramisù
Pudim Abade de Priscos
Sonhos
Fatias douradas
Bolo-rei
Seleção de frutas frescas





JANTAR DE NATAL

SALADAS SIMPLES

Mescla de alfaces, tomate, cenoura, pepino, milho doce, beterraba, couves branca e roxa marinadas e rúcula

SALADAS COMPOSTAS

Salada de polvo com pimentos assados e vinagre de coentros

Salada Niçoise com barriga de atum

Salada de couve grelhada com gorgonzola, uvas e mel picante

Salada de abóbora assada com harissa, rúcula e nozes

Salada de bulgur, pepino, aipo e ervas frescas com vinagre de romã

COMPLEMENTOS

Alcaparras, azeitonas marinadas, pickles, cebolinhas, cornichons

MOLHOS

Vinagrete, vinagrete balsâmico, cocktail, maionese de alho, César e de iogurte

TÁBUAS

Seleção de queijos e tostas caseiras

DIPS

Húmus de cenoura e gengibre

FRITOS

Chamuças de carne

Pastéis de bacalhau

PRATOS PRINCIPAIS

SOPA

Sopa de cogumelos com castanhas

PRATOS DE PEIXE

Bacalhau gratinado com camarão, puré de batata e couve

Polvo confitado com batata assada ao alecrim





PRATOS DE CARNE

Peito de peru recheado com farinheira e frutos secos
Estufado de novilho em vinho do Porto e tomilho

MASSAS

Rigatoni à bolonhesa

PRATOS VEGETARIANOS

Shakshuka

Cogumelos Portobello com molho de pimenta

PRATOS INFANTIS

Bifinhos de frango panados

OU

Tiras de pota

ACOMPANHAMENTOS

Batatas fritas

Couve-flor gratinada

Arroz basmati

Legumes da época assados

Yorkshire pudding

SHOW COOKING DE PIZZAS

Seleção de Pizzas The Patio

Pão de alho com queijo

SOBREMESAS

Arroz-doce

Cheesecake de frutos vermelhos

Bolo de chocolate e cacau

Panna cotta de manga e maracujá

Bolo de amêndoa

Bolo-rei

Sonhos

Fatias douradas

Seleção de fruta fresca





CHRISTMAS LUNCH

SIMPLE SALADS

Mixed lettuce leaves, tomato, carrot, cucumber, sweetcorn, beetroot, marinated white and red cabbage, and arugula

COMPOSED SALADS

Chickpea salad with cod, egg and parsley
Beetroot salad with goat's cheese, cherry tomatoes, arugula and almonds
Caesar salad with prawns | Waldorf salad with chicken

CHARCUTERIE & COLD CUTS BOARD

Spinach, tomato and ricotta tart

ACCOMPANIMENTS

Capers, marinated olives, pickles, pickled onions and cornichons

SAUCES & DRESSINGS

Vinaigrette, cocktail sauce, garlic mayonnaise and yoghurt dressing

CHEESE BOARD

Selection of cheeses and homemade toasts

DIPS

Chickpea hummus

EGGS MADE TO ORDER

Poached eggs | Scrambled eggs | Omelette

MAIN COURSES

SOUP

Roasted pumpkin soup with saffron and orange

FISH COURSES

Oven-baked meagre fillet with fish jus and fennel
Grilled sea bream with lemon and coriander sauce





MEAT COURSES

Porchetta with apple
Oven-roasted lamb with mint sauce

PASTA DISHES

Linguine Alfredo

VEGETARIAN DISHES

Vegetable curry with yoghurt and mint
Vegetarian lasagne

CHILDREN'S DISHES

Breaded fish fingers
OR
Hamburger

SIDE DISHES

French fries | Bombay potatoes
Oven-baked rice | Basmati rice
Steamed vegetables

LIVE PIZZA COOKING STATION

The Patio selection of pizzas
Cheesy garlic bread

DESSERTS

The Patio selection of desserts
Apple crumble tart
Chocolate mousse
Christmas Yule log
Tiramisu
Abade de Priscos pudding
Traditional Portuguese Christmas fritters (Sonhos)
Portuguese-style French toast (Fatias Douradas)
Traditional Portuguese Christmas cake (Bolo-Rei)
Selection of fresh fruit





CHRISTMAS DINNER

SIMPLE SALADS

Mixed lettuce leaves, tomato, carrot, cucumber, sweetcorn, beetroot, marinated white and red cabbage, and rocket

COMPOSED SALADS

Octopus salad with roasted peppers and coriander vinaigrette

Niçoise salad with tuna belly

Grilled cabbage salad with Gorgonzola, grapes and spicy honey

Roasted pumpkin salad with harissa, arugula and walnuts

Bulgur salad with cucumber, celery, fresh herbs and pomegranate vinaigrette

ACCOMPANIMENTS

Capers, marinated olives, pickles, pickled onions and cornichons

DRESSINGS & SAUCES

Vinaigrette, balsamic vinaigrette, cocktail sauce, garlic mayonnaise, Caesar dressing and yoghurt dressing

BOARDS

A selection of cheeses and homemade toasts

DIPS

Carrot and ginger hummus

FRIED BITES

Meat samosas | Codfish cakes

MAIN COURSES

SOUP

Mushroom and chestnut soup

FISH COURSES

Gratinated cod with prawns, mashed potatoes and cabbage

Confit octopus with rosemary-roasted potatoes





MEAT COURSES

Turkey breast stuffed with farinheira sausage and dried fruit and nuts
Beef stew with Port wine and thyme

PASTA DISHES

Rigatoni Bolognese

VEGETARIAN DISHES

Shakshuka
Portobello mushrooms with pepper sauce

CHILDREN'S DISHES

Breaded chicken strips
OR
Squid strips

SIDE DISHES

French fries
Cauliflower gratin
Basmati rice
Roasted seasonal vegetables
Yorkshire pudding

LIVE PIZZA COOKING STATION

The Patio selection of pizzas
Cheesy garlic bread

DESSERTS

Portuguese rice pudding
Red berry cheesecake
Chocolate and cocoa cake
Mango and passion fruit panna cotta
Almond cake
Traditional Portuguese Christmas cake (Bolo-Rei)
Traditional Portuguese Christmas fritters (Sonhos)
Portuguese-style French toast (Fatias Douradas)
Selection of fresh fruit

