



Christmas Lunch

Salads

Octopus glazed in teriyaki sauce, sesame seeds and smoked pineapple
 Pork belly in sweet chilli, red cabbage and raisins
 Waldorf salad
 Countryside salad with wheat berry, sweet corn, broad beans
 Pear, mint sauce and cashew nuts
 Prawn cascade
 Selection of smoked fish
 Variety of roasted meat cuts
 Lettuce, tomato, red onion, cucumber, bell peppers, radishes
 Cornichons, cherry tomato confit, capers, croutons, boiled egg
 Honey and balsamic vinaigrette, yoghurt and cucumber sauce

Soup

Sweet potato and ginger velouté

Chef's Station

Salmon Coulubiach
 Traditional roasted turkey with a sage, onion and chestnut stuffing
 Cranberry sauce
 Bread sauce

Hot buffet

Monkfish confit in olive oil, sautéed spinach and champagne sauce
 Picanha
 Black pork, glazed figs and Moscatel sauce
 À l'ancienne mustard and honey sauce
 Green apple sauce
 Potato fondant
 Wild rice flavoured with lemon verbena
 Pumpkin, date and almond tagine
 Fusilli mushroom ragoût
 Roasted parsnips
 Brussel sprouts
 Stewed green peas

Dessert

Christmas log
 Vanilla cream flavoured with old rum
 Chef's Christmas delights
 Fresh fruit slivers
 Cheese platter

Coffee or tea & petits fours

Aperitif

Sparkling wine Adegamãe, Lisboa

White wine

Quinta da Lapa, Chardonnay, Tejo

Red wine

Quinta da Lapa, Merlot, Tejo

Dessert wine

Vinho Madeira, Bual 5 years

70€

per person

Special conditions for Savoy Signature

Vacation Club members