



SACCHARUM



CHRISTMAS EVE GALA DINNER

24th DECEMBER 2024

COCKTAIL

Welcome drink and canapé selection
By Chef Raul Ferreira

COUVERT

Christmas bread, rye bread
Organic olive oil, spiced artisanal butter

STARTER

Wild duck magret galantine, morel mushrooms
Pistachio biscuit, Madeira Sercial wine fragrance

SOUP

Bisque
Flavored prawn, cognac

PASTA

Fresh tortellini stuffed with Santo da Serra cottage cheese
Marinated pumpkin, beetroot and mint emulsion

MEAT

Veal tourniquet with smoked pancetta
Baby vegetables, Anna potatoes, sour cherry jus

DESSERT

Santa Claus hat
Chocolate, tangerine, almond

PETIT FOURS

Chocolate truffle and sugarcane honey cake
Lemon marshmallow

DRINKS DURING DINNER

Saccharum wine selection, beer, soft drinks, juices, water
Coffee, tea

160€

per person

VEGETARIAN MENU

COCKTAIL

Welcome drink and canapé selection
By Chef Raul Ferreira

COUVERT

Christmas bread, rye bread
Organic olive oil, spiced artisanal butter

STARTER

Bulgur salad
Seitan, little gem lettuce, mushrooms

SOUP

Cappuccino
Roasted pumpkin, curry

PASTA

Beetroot tagliatelle
Zucchini, asparagus, sealed white cheese from Santo da Serra

MAIN COURSE

Smoked eggplant rice
Vegetables, grilled kale

DESSERT

Tangerine cream
Caramelised chestnuts

PETIT FOURS

Chocolate truffle, sugarcane honey cake
Lemon marshmallow

DRINKS DURING DINNER

Saccharum wine selection, beer, soft drinks, water
Coffee, tea

160€

per person

CHILDREN MENU

COCKTAIL

Welcome drink and selection of canapés
By Chef Raul Ferreira

COUVERT

Christmas bread, rye bread
Organic olive oil, spiced artisanal butter

STARTER

Bundles
Chicken, vegetables

CREAM

Carrot

FISH

Snapper fish
Mashed potatoes, green beans

MEAT

Veal
Spaghetti, olive oil, garlic, broccoli

DESSERT

Santa Claus hat
Chocolate, tangerine, almond

PETIT FOURS

Chocolate truffle and sugarcane honey cake
Lemon marshmallow

DRINKS DURING DINNER

Juices, soft drinks, water

80€

per person