



SACCHARUM

SAVOY *signature*

25.12.2023

Special Christmas Lunch





MENU

Starter

Niçoise salad with rosbif and hazelnut puff pastry

Pasta

Green pappardelle with seafood in tomato soffritto

Fish

Snapper fish fillet in potato crust with virgin sauce

Meat

Stuffed turkey breast, potato and pumpkin tatin pie
with Madeira wine sauce

Dessert

Opera with fruits of the forest

Coffee & petit fours

45€ per person

3 course menu: starter or pasta, fish or meat and dessert

54€ per person

4 course menu: starter or pasta, fish, meat and dessert

25.12.2023

Christmas Buffet

Composed salads

Oysters
Marinated salmon with sugar cane rum
Fish ceviche with seasonal fruits
Tartar beef cones with guacamole
Cured ham with roasted apples in Madeira wine
Roast beef with sweet potato chips and beetroot ketchup
Stuffed eggs with pea hummus and crispy chorizo
Cottage cheese with caramelised nuts
Smoked fish and fish terrines platter
Grilled cold meats and patés
International and Portuguese cheese board
Toasts, crackers, grissini and compotes

Simple salads

Lettuce, carrot, beetroot, cucumber and onion
Vinaigrette sauce, tartar, cocktail, mayonnaise and ketchup
Balsamic vinegar, extra virgin olive oil, sea salt flower and oregano
Pickles and marinated olives

Soup

Chicken broth
Mushrooms and pumpkin cream

Hot selection

Valencian rice
Cod loin "Zé do Pipo" style
Grilled guinea fowl supreme
Wellington beef

Garnishes

Fried yam with sugar cane honey and cinnamon
Roasted new potatoes with garlic, olive oil and rosemary
Uncle Ben's rice with nuts
Vegetable selection from the Chef's garden
Sautéed broccoli with truffle oil
Mushrooms and asparagus stroganoff



Vegetarian

Pizza from the Chef's garden
Bean burger
Vegetarian moussaka and yoghurt sauce

Carving

Roasted turkey with apricot sauce

Dessert

Laminated seasonal fruits
Seasonal fruits
Christmas log
Pumpkin panna cotta
Carrot cake, orange and ginger
Black forest cake
Madeiran cake
Seasonal fruit tart
Chocolate and banana tart
Typical French toast
Rice pudding
Crème brûlée
Ice cream duet

50€ per person