

Salads

Octopus glazed in teriyaki sauce, pineapple smoked in paprika

Roasted pork belly in sweet chilli, red cabbage and raisins Green beans, black olives, boiled egg, bell pepper confit, soy bean sprouts, sesame and soy vinaigrette Pear cuscus, pomegranate, aubergine, watercress, buffalo

Pear cuscus, pomegranate, aubergine, watercress, buffalo mozzarella,

balsamic, honey and pesto reduction

Prawn cascade

Smoked fish selection

Variety of cold cuts

Lettuce, tomato, red onion, cucumber, bell peppers,

radichec

cornichons, cherry tomato confit, capers, croutons,

boiled egg

Honey and balsamic vinaigrette, yoghurt

and cucumber sauce

Soup

Velouté de batata-doce e gengibre

Chef's Station

Salmon coulibiac

Roasted turkey breast with sage,

onion and chestnut stuffing

Cranberry sauce

Bread sauce

Hot

Sea bass confit in olive oil,

sautéed spinach, champagne sauce

Roasted picanha, stout beer sauce

Pork fillet, glazed plums, Madeira wine sauce

Potato fondant

Basmati rice flavoured with lemon verbena

Chickpeas, pumpkin and coriander chana masala

Fusilli mushroom ragoût

Roasted parsnips

Brussel sprouts

Sautéed green peas and shallots

Dessert

Christmas log

Carrot cake with a ganache filling

Nutella cheesecake

Lemon meringue pie

Sugar cane semifreddo

Crêpes with banana, chocolate sauce

Sliced fruit

Cheese selection

Tea or coffee & petits fours

Aperitif

Tipering

Sparkling wine Montanha Reserva Brut

White wine

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Royal Savoy selection

Red wine

Royal Savoy selection

Dessert wine

Madeira wine, Bual, 5 years

70€

per person Special conditions for Savoy Signature Vacation Club members