

25.12.2024



# Christmas Lunch Buffet

**SALADS**

Sesame tuna tataki, marinated soybean sprouts  
Scallops, endives, peach and arugula in a citric reduction  
Grilled chicken supreme, bulgur, pineapple, mango sauce  
Grilled asparagus, mushrooms, curd cheese, pecan nuts, herb  
olive oil  
Lentils, sundried tomatoes, tofu, olives  
Orange and honey pickled beetroot

Prawn cascade  
Smoked and cured fish selection

Lettuce mesclun, cucumber, tomato, carrots,  
bell peppers, red onion, pickles, lime, capers  
Vinaigrette, mayonnaise,  
cocktail sauce, remoulade sauce, tartar sauce

**SOUP**

Creamy fennel and sweet potato soup,  
feta cheese

**CHEF'S STATION**

Roasted turkey with Christmas stuffing  
Gravy  
Cranberry sauce  
Bread sauce

**HOT**

Codfish roasted with bell peppers and onions,  
olive tapenade  
Sea bass confit, creamed spinach, sauce vierge  
Beef medallions, mushroom sauce  
Roasted lamb leg, lamb jus  
Stir-fry of pasta, vegetables, sundried tomatoes  
and pesto  
Spinach, curd cheese and pine nut lasagne  
Potatoes roasted in olive oil, paprika and fine herbs  
Saffron rice with dried fruits and nuts  
Roasted parsnips  
Sautéed seasonal vegetables

**DESSERT**

Christmas log  
Croquembouche  
Passion fruit charlotte  
Strawberry tart  
American cheesecake with  
blackberry compote  
Cherry and Kirsch frangipane tart  
Chocolate trilogy  
Pumpkin and Nutella pancakes  
Sliced fruit  
Cheese, dried fruits and nuts  
selection

Petit fours  
Tea or coffee

**APERITIF**

Sparkling wine Montanha  
Reserva Brut

**WHITE WINE**

Royal Savoy selection

**RED WINE**

Royal Savoy selection

**DESSERT WINE**

Madeira wine, Bual 5 years

**74€**

per person

Special conditions for  
Savoy Signature Vacation Club members

