



**CHRISTMAS AT
QUINTA DAS LÁGRIMAS**



24.12.2023

DINNER MENU

MENU

Chef aptizer

“Fake” quail ravioli, caramelized onion and celery

Confit cod, black garlic mayonnaise,
creamy coriander, “samos” and crispy cabbage

Venison loin, pleurotos
mushrooms, parsnip and pine nut

“Coscorão”, “serra” cheese and quince

Golden slice, egg cream and tangerine sorbet

Petit- Fours

DESSERT BUFFET

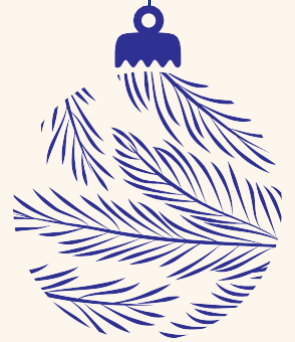
Selection of Christmas desserts

National cheeses selection, jams and honey

Sliced fruit

Sponge cake

Drinks not included





25.12.2023

CHRISTMAS LUNCH BUFFET

STARTERS / SALADS

Symphony of salads

Smoked ham

Traditional fritters

Rissols, croquetes, cod pastries

Rebuçados de queijo e mel

Traditional sausages

Mushrooms and leek quiche

Boiled shrimp

Stuffed crab

Mussels with vinegared pepper salad

Pumpkin and goat cheese salad

Rosbife with mustard

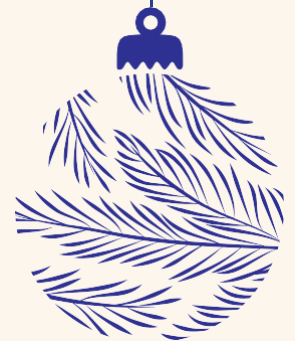
Smoked salmon

Sauté mushrooms

Quinoa salad and roasted pumpkin

Cod bread

Breads selection, toasts and grissini



MAIN DISHES

Mushrooms cream and bacon

Vegetables lasanha

Cod loin, almond and “migas”

Stuffed turkey breast, chestnut salad, potatoes and spring onions

DESSERTS

Selection of Christmas desserts

National cheeses selection, jams and honey

Sliced fruit

Sweet rice

Wild fruits cheesecake

Crème brulée

Chocolate mousse

Orange and chocolate pie

Egg's pudding

Drinks included – (white and red wine hotel selection, waters, soft drinks and coffee)