



MONVERDE  
WINE EXPERIENCE HOTEL

# CHRISTMAS LUNCH

MENU

COME AND CELEBRATE THE MAGIC  
OF THIS FESTIVE SEASON!

DECEMBER 25<sup>TH</sup>, 2024

*Chef Carlos Silva*





## STARTERS

Meat bread and sausages  
Whelks and mussels in green sauce  
Pickled horse mackerel  
Prawns with cocktail sauce  
Puff pastry filled with minced veal.  
Chicken gizzards with spicy sauce  
Cod roe in vinaigrette  
Lorraine Quiche  
Chickpea and cod salad  
Apple salad with yogurt sauce  
Waldorf salad  
(apple and celery slices, chopped walnuts, mayonnaise)  
Crudite salads  
Marinated salmon and cream  
Stuffed crab  
Codfish cakes  
Prawns wrapped in kataffi noodles and sweet  
and sour sauce  
Traditional sausages

## MAIN COURSE

Chicken soup  
“Lagareiro” octopus  
(Grilled octopus, drizzled with hot olive oil and baked potatoes)  
“Farrapo Velho”  
Typical Portuguese dish, using cod with vegetables  
from Christmas dinner  
Stuffed Rooster  
Roasted goat  
Oven rice  
Roast potatoes with onions  
Sautéed turnip greens



## DESSERTS

Rice pudding

“Bolo-rei”

A festive cake made with eggs, raisins, dried fruit and candied fruit.

“Papos de anjo”

Sweets with beaten egg yolks, cooked and boiled in sugar syrup

Orange pudding

Sweet fried dough with honey and port wine syrup

Cream milk

“Maragride” Sponge cake

Orange pie

Yule log Cake

French toast with port wine sauce

Laminated fruit

Nut basket

Dried plums, apricots, pears, almonds and hazelnuts

National cheeses and their jams

## DRINKS SELECTION

Quinta da Lixa Alvarinho, Vinhos Verdes

Colinas do Aveso 2016, DOC Vinhos Verdes

Muxagata, DOC Douro

Poças 10 Anos Tawny

Waters, juices and soft drinks

## BOOKING CONDITIONS

**PRICE PER PERSON: 78,00€**

Horario: 12:30 às 15h00

### Kids

From 0 to 3 years old - free

From 4 to 11 years old 50% discount

Groups of more than 10 adults 5% discount