



MONVERDE
WINE EXPERIENCE HOTEL

CHRISTMAS LUNCH

DECEMBER 25TH, 2025

*Come and celebrate the magic
of this festive season!*

MENU

CHRISTMAS BUFFET LUNCH

Starters

Meat bread and sausages
Whelks and mussels in green sauce
Small horse mackerel in escabeche
Duck pies with quince and cinnamon
Shrimp with cocktail sauce
Shrimp wrapped in kataffi pastry with sweet and sour sauce
Puff pastry filled with minced veal
Chicken gizzards in spicy sauce
Cod roe in light vinaigrette
Partridge in escabeche
Octopus in green sauce
Quiche Lorraine
Chickpea and cod salad
Apple salad with light yogurt sauce
Waldorf salad
Crudités salad
Smoked salmon from Norway
Stuffed crab
Cod and shrimp fritters
Board of traditional sausages

Main Course

Chicken soup
“Lagareiro” octopus
(Grilled octopus, drizzled with hot olive oil and baked potatoes)
Portuguese Seafood Bread Stew
“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



CHRISTMAS BUFFET LUNCH

Dessert

“Bolo-Rei”

Traditional Christmas fruitcake with candied fruits and nuts

“Papos de Anjo”

Traditional Portuguese conventual egg yolk dessert in syrup

Orange pudding

Fried dough puffs served with a honey and Port wine syrup

Crème brûlée

Soft sponge cake from Margaride

Rolled orange sponge cake

Christmas yule log cake

French toast with Port wine sauce

Assorted sliced fresh fruits

Seasonal walnuts in-shell

Prunes, apricots, pears, almonds and hazelnuts

Selection of cheeses with homemade jams

Selection Of Drinks

Quinta da Lixa Alvarinho, DOC Vinhos Verdes

Colinas do Avesso 2016, DOC Vinhos Verdes

Muxagata, DOC Douro

Poças 10 Anos Tawny

Water, juices, and soft drinks

RESERVATION CONDITIONS:

Price per person: 79.00€

Children:

From 0 to 3 years old - free

From 4 to 11 years old - 50% discount

Groups of more than 10 adults - 5% discount

Discounts cannot be combined

Time: 12:30 p.m. to 3:00 p.m.

