

ALMOÇO DE NATAL
BUFFET

BOAS-VINDAS DO CHEF
Croquete de javali e mostarda

BUFFET
Canja de galo
Saladas simples e compostas
Seleção de salgados portugueses
Quiche de legumes | Carnes frias | Queijos nacionais
Bola de carne caseira

PRATO DE PEIXE
Roupa Velha tradicional

PRATO DE CARNE
Cabrito assado no forno a lenha com batatinha e arroz de miúdos

BUFFET DE SOBREMESAS
Bolo-rei | Bolo-rainha | Pão de ló
Pão de ló tipo Ovar | Bolo de chocolate
Miniaturas variadas | Rabanadas
Aletria | Pudim de ovos | Tigelada



Este Natal,
vamos criar memórias
num hotel DHM

PALÁCIO DA LOUSÃ
BOUTIQUE HOTEL

DISCOVERY HOTEL
MANAGEMENT



JANTAR DE NATAL

SET MENU

Arancini de alheira e maçã
Creme de abóbora, azeite de estragão e amêndoa torrada
Bacalhau cozido com todos
Peru crocante com cogumelos e batata-doce assada
em mel e nozes e molho de tomilho

BUFFET DE SOBREMESAS

Bolo-rei
Bolo-rei de chocolate
Pão de ló
Pão de ló húmido
Merengue de chocolate
Papos de anjo
Tronco de Natal
Rabanadas
Aletria
Farófias
Tigelada
Brownie de chocolate
Leite-creme



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CHRISTMAS DAY LUNCH BUFFET

CHEF'S WELCOME

Wild boar croquette with mustard

BUFFET

Traditional Portuguese rooster soup
A selection of simple and composed salads
A selection of Portuguese savoury bites
Vegetable quiche | Cold cuts | Portuguese cheeses
Homemade Portuguese meat loaf (Bola de Carne)

FISH COURSE

Traditional Portuguese Roupa Velha (shredded cod with potatoes and cabbage)

MEAT COURSE

Wood-fired oven-roasted suckling goat with baby potatoes and giblet rice

DESSERT BUFFET

Traditional Portuguese Bolo-Rei cake
Traditional Portuguese Bolo-Rainha cake
Traditional Portuguese sponge cake (Pão de Ló)
Ovar-style sponge cake (Pão de Ló de Ovar) | Chocolate cake
An assortment of mini pastries | Portuguese-style French toast (Rabanadas)
Portuguese vermicelli pudding (Aletria) | Portuguese egg pudding
Traditional Portuguese baked custard (Tigelada)



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CHRISTMAS DINNER

SET MENU

Arancini with alheira sausage and apple
Pumpkin velouté with tarragon oil and toasted almonds Traditional Portuguese Christmas cod (Bacalhau Cozido com Todos) Crispy turkey with mushrooms, honey-roasted sweet potatoes, walnuts and thyme sauce

DESSERT BUFFET

Traditional Portuguese Bolo-Rei cake
Chocolate Bolo-Rei cake
Traditional Portuguese sponge cake (Pão de Ló)
Moist Portuguese sponge cake
Chocolate meringue
Portuguese egg yolk sweets (Papos de Anjo)
Traditional Christmas Yule log
Portuguese-style French toast (Rabanadas)
Portuguese vermicelli pudding (Aletria)
Portuguese loating island dessert (Faró ias)
Traditional Portuguese baked custard (Tigelada)
Chocolate brownie
Portuguese custard (Leite-Creme)



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