



CHRISTMAS LUNCH BUFFET

25 December 2019

SELECTION OF TRADITIONAL BAKERY

And homemade toast with olive oil,
herbs and breadsticks

NATIONAL & INTERNATIONAL CHEESE

With jam and nuts

NATIONAL & INTERNATIONAL DELICATESSENS

With marinated olives and pickled vegetables

SIMPLE SALADS

Boston lettuce, chicory, *radicchio*, *lollo rosso*,
rocket, watercress, romaine lettuce tomato,
sweet corn, beetroot, carrot, red onion,
pointed and red cabbage

DRESSINGS AND VINAIGRETTES

Balsamic vinaigrette, Catalino,
thousand islands, honey and mustard

SELECTION OF CREATIVE STARTERS

HOT DISHES

Vegetable cream soup
Caldo verde (cabbage soup)
with cured pork sausage and corn bread
Grilled codfish
Cabbage and chickpea
Bread and shrimp stew with coriander
Roast lamb with mint sauce
Grilled turkey steaks
Beef steaks with mushrooms and chestnuts
Saffron rice
Chips with herbs
Penne with vegetables and *pesto*

CLASSIC CHRISTMAS DESSERTS

SEASONAL AND TROPICAL FRUIT