

CELEBRATE CHRISTMAS AT OUR TABLE.

This festive season, enjoy all the moments with your family and friends and leave the preparations to us. In the intimate atmosphere of the Lobby Bistro or at the iconic Panorama Restaurant, the Christmas spirit and the traditional delicacies, prepared by our Chef, will delight all.

- Christmas Eve Dinner

24 Dec 2018

7:00 PM - 1:00 AM

To Start

Smoked ham Pata Negra, Seia curd cheese, Poultry and foie gras parfait, Scarlet shrimp and lime ceviche, Scaled horse mackerel, Marinated olives, Homemade jams and chutneys, homemade bread in wood oven, baker's basket Smoked salmon salad with white asparagus and crumbled egg Quinoa salad with shrimp, kale and avocado

Christmas Classics

Boiled codfish with potatoes, egg and olive oil Leg of pork with honey and ginger Portuguese chorizo rice in baked in wood oven Sautéed Brussels cabbages with shredded orange Roasted potatoes and chestnuts Chipolata

Carving Station

Stuffed turkey with chestnuts and dry fruits, bread sauce, cranberry sauce and turkey jus

Christmas Delights

Chocolate cake, chocolate and strawberry mousse with red berries Chocolate cake with vanilla and praliné Bolo Rei traditional fruit cake Custard cream tarteletes Chocolate salame Pastina sweet pasta with egg and cinnamon pudding Traditional Portuguese French toast with sugar, cinnamon and Porto wine Sweet rice with lemon and cinnamon Honey and nuts cakes Ginger bread trifle with vanilla and peach crème Traditional Christmas filhoses Cupcakes (Christmas tree, St. Nicolas strawberry hat)

- Christmas Eve Dinner

Beverages

White and Red wine Vallado, Softs drinks, Mineral water, Expresso coffee, Tea selection

Price

Window table: €125.00 | Central table: €110 Children up to 3 years old – free. From 4 until 12 years old – 50% discount Prices per person, including VAT and menu beverages.

- Christmas Eve Dinner

24 Dec 2018

7:00 PM - 12:00 AM

BUFFET DINNER

Salads and Cold Starters

Salad Bar

Rocket leaves, Radiccio, Portuguese lettuce, Carrot, Tomato, Cherry tomato, Sweet corn, Green asparagus, Beetroot, Red onion, Croutons, Marinated olives Black-eyed beans salad with tuna and olive oil Shrimp salad with palmetto, apple, celery, anetto and lemon mayonnaise

Cold Starters

Salmon gravod Lax with sour cream and whole blinis sward fish with sour cream and whole blinis Smoked ham with cantaloupe melon Beef carpaccio with S. Miguel shredded spicy cheese Fish ceviche selection with lime and coriander Selection of Portuguese and international cheese; Homemade jam and our baker's basket

Hot Dishes

Soup Free range rooster broth with noodles and fresh mint

Main Courses

Traditional Christmas codfish with potatoes and vegetables, heard boiled egg and virgin olive oil Shrimp pancake with sea food sauce Beef tender steaks with sautéed mixed mushrooms and thyme

Garnish

Roasted baby carrots with rosemary and olive oil Turnip and spinach purée Pilaf rice

Carving Station

Turkey stuffed with chestnuts and dry fruits, roasted potatoes, Brussels sprouts cabbage, chipolata. Bread sauce, cranberry sauce and turkey jus

- Christmas Eve Dinner

Dessert

Chocolate cake, chocolate and strawberry mousse with red berries Christmas log cake with vanilla and praliné Bolo Rei Traditional fruit cake Custard cream tartelets Chocolate salame Pastina sweet pasta with egg and cinnamon pudding Formigos Dry fruits with cinnamon and Port wine Traditional Portuguese French toast with sugar, cinnamon and Porto wine Sweet rice with lemon and cinnamon Honey and nuts biscuits Ginger bread trifle with vanilla and peach crème Traditional Christmas Filhoses Cupcakes (Christmas tree, Strawberry Saint Nicholas hat) Sliced season fruits

Beverages

White and Red wine Messias, Softs drinks, Mineral water, Expresso coffee and Tea selection

€95

Price per person, including VAT and menu beverages. Children up to 3 years old – free. From 4 until 12 years old – 50% discount

- Christmas Lunch

25 Dec 2018

12:30 PM - 5:30 PM

To Start

Gravod lax with dill sour cream, Iberian smoked ham, Eggplant and wild mushrooms caviar, Tuna and grouper ceviche with lime, Marinated mackerel with ginger an lime, Portuguese cheeses, Marinated olives, Homemade jams and chutneys, homemade bread in wood oven, baker's basket Cucumber and radish salad with dill Pearl barley and shrimp salad with kale and mixed seeds

Christmas Classics

Traditional Christmas lunch codfish dish "Roupa velha" Monkfish and shrimps rice with coriander infusion Roasted free range rooster roasted in wood oven with plum and Brandy sauce Turnip sprouts and spinach purée Glazed baby carrots with coriander Roasted potatoes and chestnuts

Carving Station

Beef wellington with mushrooms and red wine

Christmas Delights

Chocolate cake, chocolate and strawberry mousse with red berries Christmas log cake with vanilla and praliné Bolo Rei Traditional fruit cake Custard cream tartelets Chocolate salame Cheese and cinnamon tartelettes from Sintra Formigos Dry fruits with cinnamon and Port wine Traditional Portuguese French toast with sugar, cinnamon and Porto wine Sweet rice with lemon and cinnamon Traditional Azeitão egg rolls Ginger bread trifle with vanilla and peach crème Traditional Christmas Filhoses Cupcakes (Christmas tree, St. Nicolas strawberry hat)

- Christmas Lunch

Beverages

White and Red wine Vallado, Softs drinks, Mineral water, Expresso coffee, Tea selection

Price

Window table: €115.00 | Central table: €90 Children up to 3 years old – free. From 4 until 12 years old – 50% discount Prices per person, including VAT and menu beverages.

- Christmas Lunch

25 Dec 2018

12:30 PM - 16:00 PM

Starters and Cold Salads

Salad Bar

Rocket leaves, Radiccio, Portuguese lettuce, Carrot, Tomato, Cherry tomato, Sweet corn, Green asparagus, Beetroot, Red onion, Croutons, Marinated olives Chickpeas salad with codfish and olive Fusiili and shrimp salad, Pesto sauce, Mozzarella cheese and cherry tomato

Cold Starters

Marinated sward fish with sour cream and whole blinis Smoked ham with glazed figs in honey and orange Octopus carpaccio with S. Miguel shredded spicy cheese Shrimp ceviche selection with lime and coriander Selection of Portuguese and international cheese; Homemade jam and our baker's basket

Hot Dishes

Soup Pumpkin and carrot soup with olive oil

Main Courses

Traditional Christmas cod fish lunch dish Roasted golden bream with tomato, sauté potatoes Roasted free range rooster with plum and Brandy sauce

Garnish

Roasted green asparagus with olive oil Sautéed eggplant and zucchini with basil Carrot rice

Carving Station Roasted beef with thyme sauce

- Christmas Lunch

Dessert

Chocolate cake, chocolate and strawberry mousse with red berries Christmas cake with vanilla and praliné Bolo Rei Traditional fruit cake Custard cream tartelets Chocolate and cookies salame Cinnamon egg roll from Azeitão Formigos Dry fruits with cinnamon and Port wine Traditional Portuguese French toast with sugar, cinnamon and Porto wine Sweet rice with lemon and cinnamon Cheese and cinnamon tartelettes from Sintra Ginger bread trifle with vanilla and peach crème Traditional Christmas Filhoses Cupcakes (Christmas tree, St. Nicolas strawberry hat Sliced season fruits

Beverages

White and Red wine Messias, Softs drinks, Mineral water, Expresso coffee, Tea selection

€57

Price per person with VAT and menu beverages included. Children up to 3 years old – free. From 4 until 12 years old – 50% discount



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