

# FESTIVE SEASON MENUS

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PALÁCIO DE SETEAIS  
**VALVERDE**  
SINTRA



  
THE LEADING HOTELS  
OF THE WORLD®

# Christmas Dinner

## STARTER

VELVETY SHRIMP BISQUE  
WITH GARLIC CROUTONS

## FISH COURSE

CONFIT COD FILLET, CRUSHED  
POTATO AND CORIANDER, CABBAGE  
AND VIRGIN OLIVE OIL

## MEAT COURSE

ROASTED STUFFED TURKEY  
WITH CHIPOLATA, CHESTNUTS  
AND PLEUROTES SAUCE

## DESSERT

CHRISTMAS SWEETS  
AND FRESH SLICED FRUITS

COFFEE & PETIT FOURS

WHITE AND RED WINE VALVERDE SELECTION,  
FRUIT JUICES OR SOFT DRINKS  
AND MINERAL WATER

TUESDAY, DECEMBER 24<sup>TH</sup> 2024

7:30 PM — 10:00 PM

## PRICE

**99,00€** per person

Free for children aged 0 to 3.

50% discount for children aged 4 to 12.

# Christmas Lunch

## COLD

### FRESH SIMPLE SALADS

CAPRESE SALAD WITH FRESH BASIL

QUINOA WITH SEAFOOD  
AND YOGURT SAUCE

OCTAPUS SALAD WITH CORIANDER

GRILLED VEGETABLES WITH FLEUR  
DE SEL AND OLIVE OIL

SMOKED SALMON FLAVORED WITH  
FINE HERBS AND CREME FRAICHE

## STARTERS

PATA NEGRA HAM ON THE BOARD

SHRIMP WITH FLEUR DE SEL

TRADITIONAL STUFFED CRAB

ONION AND MUSHROOM QUICHE

CHICKEN PIES

SELECTION OF PORTUGUESE  
SAVOURIES

## MAIN DISHES

TRADITIONAL FISH SOUP

OCTAPUS IN THE OVEN "LAGAREIRO",  
ROASTED POTATO AND TOMATO, OLIVE OIL

BEEF WELLINGTON

RAVIOLI WITH MUSHROOM SAUCE  
AND PARMESAN CHEESE

## CHEESE BUFFET

PORTUGUESE AND INTERNATIONAL  
CHEESES, SLOW DOUGH BREAD, TOASTS,  
HOME MADE JAMS AND DRIED FRUITS

## DESSERTS

CHRISTMAS SWEETS  
SLICED FRESH FRUITS

COFFEE AND PETIT FOURS

WHITE AND RED WINE VALVERDE SELECTION,  
FRUIT JUICES OR SOFT DRINKS  
AND MINERAL WATER

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

1:00 PM — 3:00 PM

## PRICE

**139,00€** per person

Free for children aged 0 to 3.

50% discount for children aged 4 to 12.

# New Year's Eve Gala Dinner

WELCOME DRINK

CHEF'S AMUSE-BOUCHE

## MENU

LOBSTER AU GRATIN, TROPICAL FRUITS  
AND WASABI

BRAISED SEA BASS AND SHRIMP,  
CREAMY SCALLOPS AND LIME

BEEF Tournedo, FOIE GRAS, TRUFFLED  
POTATO PURÉE AND MORILLES SAUCE

## DESSERTS

CHOCOLATE AND CARAMEL LINGOT,  
HAZELNUT ICE CREAM

COFFEE & PETIT FOURS

DESSERTS & FRESH FRUIT BUFFET

## WINE PAIRING

SPARKLING WINE AND RAISINS AT 00:00  
TO CELEBRATE THE NEW YEAR.

TUESDAY, DECEMBER 31<sup>ST</sup> 2024  
8:00 PM

## PRICE

**280,00€** per person

Free for children aged 0 to 3.  
50% discount for children aged 4 to 12.

ENTERTAINMENT WITH LIVE PERFORMANCE  
OF OUR PIANIST.



**WE KINDLY ASK YOU TO INFORM OUR RESTAURANT RESERVATIONS  
TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS.**

INFORMATION AND RESERVATIONS

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