

S O F I T E L



ART

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Christmas Couture



Christmas Buffet

December 24th 2019

Musical entertainment until midnight

Octopus Salad with Peppers & Purple Onion

Codfish Patties & Croquettes

Iberian Pork Smoked Ham Plate , National Cheese, Nuts, Homemade Pumpkin Jam

Codfish and Chickpeas Salad

Grilled Vegetables

Veal Carpaccio

Marinated Olives

Chicken Patty

King Crab

Vegetarian Quiche

*

Cabbage Soup with Chorizo from Alentejo

*

Vegetarian Lasagna

*

Beef Tenderloin with Potato au Gratin

Duck Rice with Raisins and Pine Nuts

Baked Codfish with Bread and Rosemary Potatoes

Seafood Cataplana (Traditional Stew) with Shrimp and Mussels

*

Tropical Fruits

*

Christmas Desserts Buffet

Portuguese Christmas King-Cake

Rice Pudding

French Toast Portuguese Style

Pumpkin Doughnuts

Christmas Yule Log

80€ per adult | Children up to 12 years old -50%

Included Drinks (Water, Juice and Sofitel Wine Selection) VAT Included



Christmas Menu

December 24th 2019 | 8 p.m.

Musical Entertainment Until Midnight

Welcome Cocktail

*

Foie Gras with Tangerine and Caramelized Almonds

*

Chestnut Cream with Baileys and Smoked Bacon

*

Confit Codfish with Spinach and Cornbread

*

Suckling Lamb with Chantarel Mushrooms, Bread Pastry,
Blueberries and Quince

*

Christmas Yule Log with Spices and Raspberry Sorbet

*

Christmas Buffet

Portuguese Christmas King Cake

Pumpkin Doughnuts

French Toast Portuguese Style

Christmas Yule Log

Rice Pudding

Macarons & Mignardises

*

Cheese Selection

100€ Per Adult | Children Up To 12 Years Old -50%

Drinks Not Included | VAT Included



Christmas Brunch Menu

December 25th

Musical Entertainment

Welcome Cocktail

*

Octopus Salad with Peppers and Red Onion
Codfish & Beef Croquettes
Iberian Pork Ham Board, National Cheese with Walnuts and Homemade Pumpkin Jelly
Bilinis with Foi Gras and Port Wine
Mango Shrimp
Goat Cheese in Brick Pastry with Honey
Smoked Salmon Mini Brioche
Tuna Ceviche
Mini Chicken Pies
Vegetarian Quiche
Oysters

*

Seafood Cream

*

Show Cooking

Salmon Trilogy

*

Vanilla Oil Confit Codfish with Mediterranean Polenta

*

Duck Magret, Foie Gras with Vegetables Souffle

*

Mini Chocolate Fondant
Red Fruit Panna Cotta Verrine
Lemon Tartlet

*

Christmas Buffet

Portuguese Christmas King Cake, Rice Pudding, Pumpkin Doughnuts
French Toast Portuguese Style, Christmas Yule Log

*

Show cooking

Nutella and Red Fruits Crepes

60€ Per Adult - Drinks Not Included | 70€ Per Adult - Drinks Included

(Water, Soft drinks and Sofitel Wine Selection)

Children Up To 12 Years Old -50% | From 12:30 p.m. to 03:30 p.m. | VAT Included



Reveillon

December 31st | 8 p.m.

Musical entertainment until midnight

Cherry Tomato Foie Gras with it's Jam

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Scallop Carpaccio with Cherovia and Truffle Emulsion

*

Pumpkin, Lobster, Bacon

*

Octopus and Grilled Shrimp with Sea Urchin & Artichoke

*

Lemon Sorbet with Tequilla and Peppermint

*

Steamed Sea Bass with Oysters, Romanesco Broccoli and Creamy Vitelotte Potato

*

Grilled White Veal, Black Trumpet, Stuffed Mushrooms and Head "Bombom"

*

Brie, Pear and Nuts

*

Chocolate Triangle with Red Fruits and Wild Strawberries Sorbet

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Macarons & Mignardises

170€ Per Adult | Children Up To 12 Years Old -50%
Offer of 1/2 Champagne Bottle at Midnight Per Person
Drinks Not Included | VAT Included