

*It's beginning to look a lot like christmas*

CHRISTMAS AT MONCHIQUE RESORT & SPA

Tuesday, December 24th | CHRISTMAS EVE DINNER

- 18:00-22:00 Christmas Classics (background music);
- 18:30 Welcome Drink – Exclusive Monchique Resort Selection;
- 19:00-22:00 Christmas Eve Dinner;  
Buffet at the “Mercado Culinário”;  
Monchique Resort beverages selection;

Wednesday, December 25th | CHRISTMAS DAY LUNCH

- 10:30-12:30 Christmas Classics (background music);
- 12:30-15:00 Christmas Day Lunch at the Serra Restaurant;  
Mini Cheese and Charcuterie Buffet;  
Beverages not included;

Special Package includes\*:

- ✓ 1 night accommodation - December 24th;
- ✓ Buffet breakfast;
- ✓ Late Check-out;
- ✓ December 24th - Christmas Eve buffet dinner
- ✓ 10% discount on SPA treatments
- ✓ December 25th - Check-out;

\*Celebrate Christmas with us, starting from:

**\*210€ for Two**

Vat included

**Natal  
2024**

MONCHIQUE  
RESORT & SPA

MONCHIQUE RESORT & SPA  
T: +351 282 240 130  
E: reservations@monchiqueresort.com  
W: www.monchiqueresort.com

**W** FLAGWORLD  
HOTELS



*It's beginning to look a lot like christmas*

## CHRISTAMAS EVE BUFFET

### Salads Selection

Crisp and Refreshing Simple Salads

Sea Fruit Salad

Dried Tomatoes and Roasted Meat Salad

Couscous with Sautéed Vegetables

Algarvean Salad

Lentils Salad with Tuna and Fruit

### Starters

Roasted Mushroom Filled with Tomato and Spinach

Atlantic Water Boiled Prawns

Traditional Stuffed Crab

Monchique Cold cuts Board | National and International Cheese Board

9 Month Cured Ham

Cod "Pasteis de Nata"

### Sopas

Wild Rabbit "Velouté"

Vegetables Soup with Extra Virgin Olive Oil

### Main Courses

Oven Roasted Octopus

with Mashed Sweet Potatoes, Corn Bread Crumble, "Confit" Cherry Tomatoes

Low-Temperature-cooked Cod

with Crunchy Coriander and Spices Sauce

Black Pork Loin with Creamy Chestnuts

Stuffed Turkey Breast with Dried Fruits and Port Wine Sauce

### Side Dishes

Roasted Pumpkin with Cinnamon

Sautéed Wild Asparagus

Arabic Rice

Roasted Potatoes with Olive Oil and Garlic

Trio of Roasted Vegetables

### Desserts

Sweet Vermicelli with Cinnamon | Sweet Rice | Traditional Aveiro Sponge Cake | Christmas King Cake |

Papos-de- Anjo | Yule Log | Traditional Milk fluffy Cakes

Selection of Cheeses

Sliced Fruits



*It's beginning to look a lot like christmas*

## **CHRISTMAS DAY LUNCH**

### STARTERS

“Saint-Germain” Cream with Dehydrated Cured Ham  
Or  
Seared Scallops Over Asparagus Bed and Lemon Caviar’

### FROM THE SEA...

Razor clams “Brás” Style with Crunchy Coriander and Olive Bed  
Or  
Seared Octopus with Roasted Potatoes, Sautéed Turnip Sprouts and Olive Oil

### FROM THE LAND...

Stuffed Turkey “Roti”  
With Traditional Smoked Monchique Sausage “Farinheira” and Dried Prunes Sauce  
Ou  
Beef Sirloin  
With red Berries, Rosti Potato and Caramelized Foie Gras

### TRADITIONAL CHRISTMAS DESSERTS BUFFET

Yule Log  
Pumpkin Fluffy Cakes  
Sweet Vermicelli with Cinnamon  
Christmas King cake with Caramelized Fruits  
Christmas Queen Cake with Dried Fruits  
Christmas French Toasts with Sweet egg-yolk (Ovos Moles)  
Portugues and International Cheeses Board  
Sliced Fresh Fruit Selection