

# 4 FOUR SEASONS VILAMOURA

# Christmas Day Dinner

19:00

WELCOME DRINK & SELECTION OF CANAPES

20:00

AMUSE-BOUCHE: " THE CHEF'S SURPRISE"


## SOUP

Creamy beetroot soup, served at a gentle temperature, with *São Jorge* island cream cheese, salted pistachio crumble and coriander sprouts

 *Creamy beetroot soup, served at a gentle temperature, with saffron cream, salted pistachio crumble, and coriander sprouts*

## STARTER

Crispy prawn fritters on a seasonal salad, served with "pain d'épices" toast, and a duo of pomegranate and peach caramelised in brandy and honey, finished with a pomegranate and mustard vinaigrette

 *Crispy roasted pepper fritter on a seasonal salad, served with "pain d'épices" toast, and a duo of pomegranate and peach caramelised in brandy and honey, finished with a pomegranate and mustard vinaigrette*

## FISH COURSE

Wrapped cod loin, served on a bed of "vitelotte" sweet potato purée, with glazed mini carrots and steamed bimi with a hint of smoke

 *Cauliflower fondant, served on a bed of "vitelotte" sweet potato purée, with Sglazed mini carrots and steamed bimi with a hint of smokiness*

FOREST FRUITS SORBET WITH HOUSE SPARKLING WINE

## MAIN COURSE

Grilled Slow-cooked Veal Loin with festive sauce, crispy mushroom risotto and glazed young asparagus tips

 *Courgette Mille-Feuille with Aubergine Caviar, served with a festive sauce, crispy mushroom risotto, and glazed young asparagus tips*

## DESSERT

Mille-Feuille with salted caramel, rice pudding ice cream, speculoos cream \* and crunchy crumble, finished with chocolate and honey

 *Flambéed fruit crepe, served with homemade bitter almond liqueur sorbet*

 *Vegetarian*

*Food allergies and intolerances: We follow strict hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Before you order your food please speak to one of the team if you want to know about our ingredients.*

