

4 FOUR SEASONS VILAMOURA

ADULT: 55€


CHILDREN UP TO 12 YRS: 27.50€

★ Christmas Eve Dinner ★


AMUSE-BOUCHE

Rice crisp with smoked salmon cream, avocado cream, citrus-marinated prawns in brunoise and coriander microgreens

STARTER - CHOOSE 1 OPTION

- Velvety pumpkin cream soup with light cinnamon mousse, spiced bread croutons and a touch of fennel 
- Sautéed prawns on a smooth seaweed and shellfish cream, balanced with a sweet and sour sauce, wakame seaweed, toasted sesame and squid ink crisp
- Creamy chicken liver pâté with spiced bread toast and fresh celery and apple salad, flavoured with anise

MAIN COURSE - CHOOSE 1 OPTION

- Salmon and prawn roulade on saffron and coriander risotto, finished with a rich prawn bisque
- Duck pavé with port wine sauce, served with smooth mashed potatoes, glazed broccoli and aromatised carrots
- Courgette filled with seasoned tofu, served with cauliflower couscous, creamy sweet potato and cinnamon purée, grilled and sautéed vegetables 

DESSERT - CHOOSE 1 OPTION

- Classic Yule log
- Golden french toast, made to order, served with vanilla ice cream, vanilla custard, cinnamon crumble, honeycombs and a touch of sea salt
- Seasonal fruit salad on velvety cinnamon custard

 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.