



Christmas Day

AMUSE-BOUCHE

Coriander polenta with a silky clam cream

✔ *Coriander polenta with confit cherry tomatoes*

STARTER

A golden profiterole filled with salmon tartare, lifted by a shimmering tangerine jelly and paired with a rocket salad dressed in its own aromatic vinaigrette

✔ *Velvety chestnut cream, enriched with fine strands of sun-dried tomato*

FISH COURSE

Confit octopus tentacle, served with a duo of sweet potato and seasonal garden vegetables

✔ *Seared seitan steak, on a bed of roasted vegetables, drizzled with herb-infused olive oil served with baby potatoes*

Raspberry sorbet with house sparkling wine

MEAT COURSE

Succulent duck breast, seared with a bouquet of peppers, served alongside a golden potato gratin, a bed of roasted vegetables, a rich Madeira jus and a touch of baked apple gel

✔ *Creamy asparagus risotto with crisp beetroot shards and delicate micro herbs*

DESSERT

Creamy rice pudding in a crisp filo pastry, with lemon jelly and notes of chocolate and raspberry

✔ *Spiced roasted pineapple, finished with a rich Port reduction and a medley of red berries*

✔ *Vegetarian Option*

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.



**FOUR SEASONS
VILAMOURA**

4 FOUR SEASONS
VILAMOURA

Christmas Day

CHILDREN'S MENU



SOUP

Smooth garden
vegetable cream soup

MAIN COURSE

Tender chicken
supreme with a creamy
mushroom sauce,
served with potato
gratin and a fresh salad

DESSERT

Crêpe with strawberry ice
cream and whipped cream