



# 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

LIVE MUSIC WITH  
DRINKS  
ARE NOT  
INCLUDED  
ETERNAL LIFE

## 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