

The ALGARVE

PORTUGUESE RESTAURANT

Christmas Party Menu.

Couvert

Frutos Secos de Natal

Christmas Dry Fruits (Dry Nuts Also Available by Order).

Allergens: Nuts.

Cestinho de Pão Artesanal

Artisanal Bread Basket.

Allergens: Wheat Flour (Gluten) - (Gluten Free Available by Order).

Azeitonas Mistas Marinadas

Marinated Country Mixed Olives.

Allergens: None.

Manteiga

Butter.

Allergens: Dairy.

Seleção de Patês - Sardinha e Atum

Pates Selection - Sardines and Tuna.

Allergens: None.

Starter

Bruschetta com Presunto Serrano

Cheesy Tomato Bruschetta, Serrano Ham.

Allergens: Nitrates, Dairy, Wheat Flour (Gluten) - (Gluten Free Available by Order).

Bolinhos de Bacalhau e Alheira, Salada de Feijao em Vinagreta, Molho Tartar

Cod Fish and Alheira Cakes, Five Beans Salad in Vinaigrette, Tartar Sauce.

Allergens: Eggs, Dairy.

Cestinho de Camarão Cocktail

Cocktail Prawn Basket.

Allergens: Prawns, Wheat Flour (Gluten), Eggs.

Queijo de Ovelha Empanado , Frutos Secos e Tostas.

Breaded Sheep's cheese, Dry Fruits and Cheese Crackers.

Allergens: Nuts, Nitrates, Dairy, Wheat Flour (Gluten).

Caldo Verde com Chourico

Potato Puree, Julienne Spring Greens, Portuguese Smoked Sausage.

Allergens: Nitrates.

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Mains

Bacalhau de Natal à Moda do Minho

Pan Fried Portuguese Cod Fish, Served with Fried Potato Slices, Onions in Olive Oil.

Allergens: None

Lombo de Porco Assado no Forno, Batata Assada Fatiada

Roasted Pork Loin, Roasted New Potatoes..

Allergens: Sulphites

Espetadas de Lulas com Camarão

Skewers of Squid and Prawns, Herbed Butter Rice, Grilled Tomato and Courgettes, Lemon Wedge.

Allergens: Squid, Prawns, Dairy

Polvo da Consoada, Couve Salteada e Cebola Caramelizada

Christmas Octopus, Roasted New Potatoes, Sautéed Cabbage, Caramelized Onions.

Allergens: Octopus, Sulphites

Cevada Guisada, com Cogumelos Selvagens em Alho

Barley Stew, with Wild Mushrooms in Garlic.

Allergens: Sulphites

Desserts

Rabanadas com Raspa de Limão. Gelado de Baunilha, Shot de Ginjinha

Portuguese kind "French Toast", Lemon Zest, Vanilla Ice-Cream, Shot of Cherry Liqueur.

Allergens: Eggs, Dairy, Wheat Flour (Gluten)

Bolinho de Chocolate, Gelado de Baunilha e Roma

Dark Chocolate Fondant with Vanilla Ice-cream, Pomegranate.

Allergens: Dairy, Egg, Wheat Flour (Gluten)

Tronco de Natal com Gelado de Caramelo

Christmas Yule Log, Salted Caramel Ice cream.

Allergens: Nitrates, Eggs, Dairy

Pastel de Nata

Portuguese Custard Tart, Rich Vanilla Ice Cream, Cinnamon Crumble.

Allergens: Egg, Dairy, Wheat Flour (Gluten)

Ice Cream Trio - Assorted Flavours, Three scoops.

Allergens: Dairy

Choice of Tea or Coffee

PRICE PER PERSON: 43.00

The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

A discretionary 12,5% service charge will be added to the final bill.

All our prices are inclusive of VAT.