

24.12.2024 - GRAND SALON - GRAND HOUSE

Christmas Eve Dinner

AMUSE-BOUCHE

Start the evening with a delightful bite-sized creation - **Anchovy Blini with fresh Portuguese cheese**, a perfect combination of savory and creamy flavors to awaken your senses.

STARTER

Savor the delicate flavors of the sea with **Baked Monte Gordo Shrimp**, served with a refreshing blend of **fennel, tomato, celery leaves**, and a hint of **red pepper**, offering a vibrant start to your Christmas Eve feast.

MAIN COURSES

For a refined seafood dish, indulge in the rich **Confit Cod Supreme**, paired with **sautéed pak choy**, velvety **cauliflower purée**, and a hint of **green apple**, balancing freshness and flavor.

Or

Opt for the exquisite **Duck Magret**, served with creamy **mashed potatoes**, complemented by **caramelized pumpkin and carrots**, finished with a luscious **Port wine gel** for a touch of holiday warmth.

DESSERT

End your elegant evening with a modern twist on a classic favorite - **Deconstructed Tiramisu**, offering layers of flavor and texture to conclude your Christmas Eve celebration.

PETIT FOURS

Delight in a final indulgence with handcrafted **Chocolate Truffles**, a sweet note to complete your festive dining experience.

This carefully crafted menu is designed to evoke the warmth, elegance, and indulgence of a special Christmas Eve dinner at the Grand Salon!

€ 175

(INCLUDES WINE PAIRING, WATERS AND COFFEE)

TABLE RESERVATION

T. +351 281 530 290 / RESERVATIONS@GRANDHOUSEALGARVE.COM

IF YOU WISH TO STAY OVERNIGHT,
PLEASE CHECK OUR OFFER [HERE](#)

Merry Christmas