PARRILLA
NATURAL

Merry Christmas

25TH OF DECEMBER

FESTIVE MENU | LIVE MUSIC
KIDS PARK | FACE PAINTING

150€PP* ADULTS | 75€PP CHILD**
*BEREVAGE NOT INCLUDED | BEBIDAS NÃO INCLUÍDAS
** UNTIL 12 YEARS OLD | ATÉ 12 ANOS

Christmas MENU

STARTERS

BRIE & CRANBERRY VOL-AU-VENT, SERVED ON A BED OF ROCKET & FINISHED WITH TOASTED WALNUTS

TORCH-SEARED SCALLOP CARPACCIO SERVED WITH A VELVETY PRAWN BROTH, TEMPURA OYSTER, SEA BEANS & CAVIAR

IBÉRICO PATA NEGRA CROQUETTE SERVED WITH TRUFFLE POTATO PUREE & MUSHROOM SHAVINGS

PRESSED CHESTNUT, WILD MUSHROOM & BELUGA LENTIL TERRINE, SERVED WITH A PORT & CRANBERRY GEL & FRIED SAGE LEAVES (V)

MAIN COURSES

FILLET STEAK SERVED WITH A RICH DEMI-GLACE SAUCE & ROASTED TOMATO GARNISH

HONEY ROASTED TURKEY BREAST WITH BACON & APPLE STUFFING, SERVED WITH PIGS IN BLANKETS & CRANBERRY SAUCE

MONKFISH WELLINGTON MADE WITH SAVOY CABBAGE, TAPENADE, SUN-DRIED TOMATOES & PINE NUTS, SERVED WITH ROASTED TOMATO SAUCE AND BASIL OIL

BUTTERNUT SQUASH STEAK SERVED WITH CREAMY POLENTA, SAUTÉED BROCCOLI, CONFIT SHALLOTS, AND A MUSHROOM-MADEIRA GLAZE, FINISHED WITH TOASTED ALMONDS

SIDES

SAUTÉED CAULIFLOWER WITH BROWN BUTTER & ALMONDS
ROASTED POTATOES WITH THYME AND ROSEMARY
FOUR-CHEESE BROCCOLI GRATIN
ROOT VEGATABLE PUREE
SAUTÉED PEAS & SPANISH CHORIZO

DESSERTS

YULE LOG - CHOCOLATE SPONGE FILLED WITH CHOCOLATE CRUNCH, TONKA BEAN GANACHE, CHERRY COMPOTE, FINISHED WITH CHERRY BON BON AND VANILLA ICE CREAM

CHRISTMAS PUDDING SERVED WITH TEXTURES OF VANILLA, ORANGE, APPLE AND CHOCOLATE FINISHED WITH VANILLA ICE CREAM

PANNA COTTA, WITH CRISPY ALMOND MERINGUE, TEXTURES OF MANGO, PASSION FRUIT AND VANILLA CREAM SERVED WITH COCONUT & YUZU SORBET