GALA DINNER
MELIA LLANA

Set-Menu Mosaico

Starters

Smoked Salmon & Prawn Cocktail

Smoked salmon, prawns, crisp lettuce, Marie Rose sauce, lemon and brown bread.

Cream of Pumpkin soup Vegetarian Option

Coconut oil, fresh ginger, turmeric.

Main Course

Traditional Turkey Roast

Roast turkey breast, sage and onion stuffing, roast potatoes, Brussels sprouts, honey-glazed carrots, and rich turkey gravy.

Roast Duck with Red Cabbage

Roast duck, braised red cabbage, potato dumplings and rich orange jus.

Festive Mushroom & Nut Roast Vegetarian Option

Roast potatoes, seasonal vegetables and vegetarian gravy.

Dessert

Traditional Christmas Pudding

Warm vanilla custard or brandy sauce.

Traditional Yule Log

Chocolate sponge, chocolate cream and festive berry garnish.

ALLERGEN GUIDE

PEANUTS · SESAME · SOYBEANS · FISH · MOLLUSCS · EGG · GLUTEN · VEGAN

CUSTACEANS · TREE NUTS · GLUTEN · MILK · LUPIN · SULPHER DIOXIDE · CELERY · MUSTARD

GALA JANTAR
MELIA LLANA

Menu Fixo Mosaico

Entradas

Cocktail de Salmão Fumado e Gambas

Salmão fumado, gambas, alface crocante, molho rosé, limão e pão escuro.

Creme de Abóbora Opção Vegetariana

Óleo de coco, gengibre fresco, açafrão-da-terra.

Prato Principal

Peru Assado Tradicional

Peito de peru assado, recheio de salva e cebola, batatas assadas, couves-de-bruxelas, cenouras glaceadas com mel e molho de peru encorpado.

Pato Assado com Couve-roxa

Pato assado, couve-roxa estufada, bolinhos de batata e molho de laranja encorpado.

ssado Festivo de Cogumelos e Frutos Secos Opção Vegetariana

Batatas assadas, legumes da época e molho vegetariano.

Sobremesa

Pudim de Natal Tradicional

Creme de baunilha quente ou molho de brandy.

Tronco de Natal Tradicional

Bolo de chocolate, creme de chocolate e decoração festiva de frutos vermelhos.

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