CHERRY
sculpture hotel

CHRISTMAS EVE DINNER

24 December 2026

COUVERT

Bread, flavoured butters and infused extra virgin olive oil,
with sea salt flakes and balsamic vinegar

STARTER

Velvety chestnut soup with wild mushrooms

MAIN COURSES

Fish

Confit cod loin with a cornbread and herb crust,
Portuguese cabbage and traditional smashed potatoes

Meat

Traditional oven-roasted kid goat with creamed spinach,
roasted new potatoes and roasting juices

DESSERT BUFFET

Bolo-rei (Portuguese Christmas cake) · Rabanadas (Portuguese-style French toast)
Leite-creme (Portuguese custard) · Arroz-doce (Portuguese rice pudding)
Aletria (sweet vermicelli pudding) · Sliced fresh fruit · Chocolate mousse
Regional cheese selection with homemade fruit preserve

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