



CHRISTMAS LUNCH

75€ PER PERSON

From 12:30 pm to 3:30 pm

BUFFET

STARTERS

Simple and mixed salads by Chef Gil Martins
Selection of breads and pavés
Basket of traditional savory appetizers and salted pastries
Selection of Iberian charcuterie
Selection of national and international cheeses
Smoked salmon salad with dill
Prawns, lime and saffron mayonnaise
Traditional octopus salad
Mussels with vinaigrette and mustard
Arugula, Portuguese cottage cheese, honey and nuts
Burghul salad with cranberry

SOUP

Seafood cream soup with garlic and herbs croutôns

MAIN DISHES

Half cured codfish stuffed with Iberian smoked ham and sage Baked parisienne potatoes

Oven roasted goatling with rosemary and orange Chicken giblets roasted rice

Wild mushrooms ras el hanout

Basmatic rice with star anise



DESSERTS

Traditional Christmas desserts buffet Sliced fruit

Coffee or tea

DRINKS

White, rose and red wine Saviotti Selection Beers, fresh orange juice, soft drinks, still and sparkling waters

RESERVATIONS

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