

CHRISTMAS BUFFET

25TH DECEMBER 2025

WELCOME COCKTAIL

COLD DISHES

Signature Algarve Carrots | Octopus with Coriander | Fish and Shellfish with Cocktail Sauce | Cheese and Tomato with Pesto | Grilled Vegetables in Balsamic Aromas | Cheese Board | Plain Salads

HOT DISHES

Roasted Pumpkin Cream Soup | Grilled Sea Bass Fillet
Monkfish Osso Buco with Saffron Sauce and Pine Nuts
Roast Goat from Monchique | Duck Magret with Orange from Silves
Vegetable Lasagna | Seasonal Vegetables | Wedge Potatoes

DESSERTS

Christmas Log | Abade de Priscos Pudding | Almond and Citrus Tart
Portuguese "Dreams" | Chocolate Mousse
Traditional Portuguese Queen's Cake | Rice Pudding | Trifle | Sliced Fruit

DRINKS INCLUDED

Red & White Wine NH Selection | National Beer
Mineral Water | Coffee or Tea

TIMETABLE

7.00PM – 10.00PM

EUR 57

Children from 3 to 11 years old: 50% discount
VAT included at the current rate

BOOKINGS

+351 282 460 200 | nhmarinaportimao@nh-hotels.com

nh
MARINA PORTIMÃO
RESORT

BUFFET DE NATAL

25 DE DEZEMBRO 2025

COCKTAIL DE BOAS VINDAS

FRIOS

Cenoura à Algarvia | Polvo com Coentros | Peixe e Mariscos com Molho de Cocktail | Queijo e Tomate com Pesto | Legumes Grelhados em Aromas Balsâmicos | Saladas Simples | Tábuas de Queijos Nacionais

QUENTES

Crème de Abóbora Assada | Filete de Robalo na Chapa
Osso Buco de Tamboril com Molho de Açafrão e Pinhões
Cabrito Assado à Monchique | Magret de Pato com Laranja de Silves
Lasanha de Vegetais | Legumes da Época | Batata aos Gomos

SOBREMESAS

Tronco de Natal | Pudim Abade de Priscos | Tarte de Amêndoa e Citrinos | Sonhos | Bolo Rainha | Arroz Doce | Gelatina com Frutas | Mousse de Chocolate | Fruta Laminada

BEBIDAS INCLUÍDAS

Vinho Tinto e Branco Seleção NH | Cerveja Nacional
Água Mineral | Café ou Chá

HORÁRIO

19h00 - 22h00

EUR 57

Crianças dos 3 aos 11 anos: 50% desconto

I.V.A incluído à taxa em vigor

RESERVAS

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