

VALVERDE
SINTRA

Festive Menus

2026



VALVERDE

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Christmas Eve Dinner

24 DECEMBER

STARTER

Fish Soup from Our Coast

FISH COURSE

Cod Loin with Crushed Portuguese Cabbage and Olives

MEAT COURSE

Milk-Fed Lamb Shank with Chipolata Sausage and Mint Jus

CHRISTMAS DESSERT & CHEESE BUFFET

Christmas Dessert Buffet

Selection of Cheeses

Bread, Toast, Homemade Preserves, Dried Fruits and Nuts

Coffee and Mignardises

BEVERAGES

Valverde Selection of White and Red Wine

Juices, Soft Drinks and Mineral Water

€99 PER PERSON

COMPLIMENTARY FOR CHILDREN AGED 0-3.
50% DISCOUNT FOR CHILDREN AGED 4-12.

VALVERDE

SINTRA

Christmas Day Lunch

25 DECEMBER

CHRISTMAS LUNCH BUFFET

Simple Green Salad
Assorted Salads
Caprese Salad with Fresh Basil
Quinoa Salad with Grapes, Pistachios and Yoghurt Dressing
Octopus Salad with Coriander
Grilled Vegetables with Fleur de Sel and Olive Oil
Smoked Salmon with Fine Herbs and Cream Cheese
Lobster with Tropical Fruits and Cocktail Sauce

STARTERS

Pata Negra Iberian Ham Platter
Ricotta and Spinach Quiche
Vegetable Samosas with Sweet Chilli Sauce
Breaded Prawns with Cocktail Sauce
Traditional Stuffed Brown Crab
Chicken Pie · Salt Cod Fritters · Veal Croquettes

MAIN COURSES

Roasted Pumpkin Velouté with Garlic Croutons and Fleur de Sel
Oven-Roasted Octopus, Lagareiro Style, with Spinach and Extra Virgin Olive Oil
Mushroom Ravioli with Truffle Sauce and Sun-Dried Tomatoes
Oven-Roasted Kid Goat with Portuguese-style Roasted Potatoes and Sautéed Turnip Greens

CHEESE BUFFET

Selection of Cheeses
Bread, Toast, Homemade Preserves, Dried Fruits and Nuts

DESSERTS

Buffet of Desserts and Traditional Christmas Sweets
Sliced Fresh Fruit
Coffee and Mignardises

BEVERAGES

Valverde Selection of White and Red Wine
Juices, Soft Drinks and Mineral Water

€139 PER PERSON

COMPLIMENTARY FOR CHILDREN AGED 0-3.
50% DISCOUNT FOR CHILDREN AGED 4-12.

VALVERDE

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New Year's Eve Gala Dinner

31 DECEMBER

TO BEGIN

Chef's Amuse-Bouche

STARTER

Lobster with Avocado Tartare and Lemon Gel

FISH COURSE

Seared Sea Bass with Creamy Prawn Sauce and Coriander

MEAT COURSE

Black Angus Beef Tenderloin with Foie Gras and Morel Mushroom Sauce

DESSERTS

Dessert Buffet
Coffee and Mignardises

BEVERAGES

Wine Pairing
Juices, Soft Drinks and Mineral Water
Midnight Celebration: Sparkling Wine and Raisins

€250 PER PERSON

COMPLIMENTARY FOR CHILDREN AGED 0-3.
50% DISCOUNT FOR CHILDREN AGED 4-12.

VALVERDE

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New Year's Day Lunch

1 JANUARY

TO BEGIN

Assorted Breads with Plain and Flavoured Butters

STARTER

Cauliflower Velouté with Cream and Toasted Almonds

FISH COURSE

Seared Sea Bream with Sweet Potato Purée and Beurre Blanc

MEAT COURSE

Beef Tournedos with Mushroom Ragout, Pommes Anna and Madeira Sauce

DESSERTS & CHEESE SELECTION

Buffet of Desserts and National and International Cheeses
Bread, Toast, Homemade Preserves, Dried Fruits and Nuts

BEVERAGES

Juices, Soft Drinks and Mineral Water
Coffee and Mignardises

€99 PER PERSON

COMPLIMENTARY FOR CHILDREN AGED 0-3.
50% DISCOUNT FOR CHILDREN AGED 4-12.

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ALLERGIES & DIETARY REQUIREMENTS

Please inform our team of any allergies or dietary requirements.

INFORMATION & RESERVATIONS

Restaurant.seteais@valverdeliving.com

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