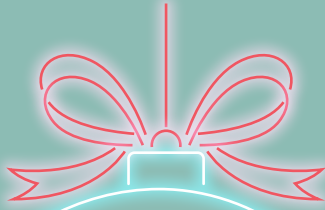


THE  
*Magnolia*  
HOTEL



# Christmas PARTY

## DRINK

ENJOY A WELCOME DRINK

## FOOD

3 COURSE MEAL  
€45 PER PERSON or €55 PER PERSON  
(MIN. 8 PAX)

## *Stay Over*

MAKE A NIGHT OF IT WITH OUR SPECIAL  
STAY OVER PARTY PACKAGE €50 PER STANDARD ROOM/NIGHT

BOOK NOW AT  
[BOOKINGS@THEMAGNOLIAHOTEL.COM](mailto:BOOKINGS@THEMAGNOLIAHOTEL.COM)

THE  
*Magnolia*  
HOTEL

*Set Menu 1*  
€45 PER PERSON

**COUVERT**

Assorted Breads, Sea Salted Butter,  
Marinated Olives

**STARTER**

Celeriac, Hazelnut and Truffle Soup (VG)  
Labneh Vegan Cheese, Toasted Cumin  
Seeds

or

Smoked Salmon & Smoked Mackerel  
Rye Bread, Chive Cream Cheese

**MAIN COURSE**

Sauteed Chicken Supreme  
Rich Red Wine, Shallot & Tarragon jus  
Dauphinoise Potatoes  
Sauteed Spinach, Roast honey glazed  
Carrots

or

Wild Mushroom & Thyme Risotto (VG)  
Slowly cooked Arborio Rice in a Vegetable  
Broth, Sautéed Wild Mushrooms with  
Thyme  
Seeded Cracker

**DESSERTS**

Traditional spiced pudding with sweet  
pastry crisp

or

Chocolate & Whisky Tart  
Fresh Raspberries

&

Bolo Rei with filter Coffee

*Set Menu 2*  
€55 PER PERSON

**COUVERT**

Assorted Breads, Sea Salted Butter,  
Marinated Olives

**STARTER**

Crab & Cod Fishcakes  
Creamed Spinach  
Bearnaise Sauce

or

Pulled Duck in spiced sriracha sauce  
Filo pastry

**MAIN COURSE**

Fillet Steak  
Presunto crisp  
Duas Quintas Red Wine Sauce  
Dauphinoise Potatoes  
Roast honey glazed Carrots, Sautéed  
Spinach

or

Roast Vegetable Wellington (V)  
Butternut Squash Puree, Courgette, Onion,  
Aubergine, Bell peppers, wrapped in  
pastry  
Watercress Sauce

**DESSERTS**

Lemon Tart  
Mascarpone  
Raspberries

or

Belgium 70% Cocoa Chocolate Cake (VG)  
Berry Sorbet

&

Azevias de Batata doce & Bolo Rei  
with filter Coffee