



# MERRY CHRISTMAS

HOTEL CASCAIS MIRAGEM

HEALTH & SPA

★★★★★



# CHRISTMAS DINNER

- MENU -

## AMUSE-BOUCHE

Sea scallops toast, parsnip puree, almond emulsion and truffle flakes



## COMFORTING

Seafood court-bouillon, lobster ravioli and caviar quenelle

## THE FISH

Norwegian cod, mashed potato with lemon, capers and olives,  
Carrot Purée with Orange and Fennel, tomato Stew and Vermouth Sauce



## THE MEAT

Duck magret, chickpea and pistachio muslin,  
Topinabour gratin with parmesan, Albufeira sauce

## PRE DESSERT

Christmas pudding, brandy sauce

## OUR SWEET WORLD

Chocolate dome, heart of spices crème brûlée,  
Port Wine Jelly and Grany Smith Apple



## AROMATIC

Truffles & Christmas Cookies Served with Mulled Wine

## DRINKS

Water, soft drinks, juices and coffee  
(Wines not included)

**Price per person: €150.00**

Special Conditions for Children:

From 2 to 6 years old: €75.00 – from 7 to 12 years old €96.00

All amounts mentioned above include VAT at the current legal rate in use.

For more information, availability, prices and conditions, please contact us at:

210 060 613 or email: [reservations@cascaismirage.com](mailto:reservations@cascaismirage.com)





# CHRISTMAS LUNCH

## - MENU -

### STARTERS

Selection of green salads, sprouts and flowers, mozzarella cheese with tomato and basil, Marinated olives, seafood salad, octopus salad and herring salad, Pyramid of cooked shrimp, salmon, smoked halibut, pepper mussels, Fish in chaud-froid, boiled eggs with green sauce, game terrinn with wild berries, Green asparagus, ham with egg strings, regional charcuterie, and roast suckling pig, Variety of verrines and other chefs gourmandizes, Cumberland sauces, cocktail, light mayonnaise, vinaigrette, and national olive oils

### MAIN COURSE

Seafood cream soup with cognac and croûtons  
Duck consommé, quail egg, vegetables brunoise and port wine,  
Symphony of the sea, octopus and shellfish, tomato and basil cream  
Roasted cod loin, clams gnocchi, parsley sauce and Galician olives  
Turkey Ballotine stuffed with chestnuts, spinach and salsify, sweet and sour sauce  
Noodles with tofu, vegetables julienne, taste of ginger, soya and sesame seeds,  
Roasted potatoes with olive oil, garlic and rosemary, Greek rice,  
Sauteed turnip tops with cherry tomatoes, Provencal vegetable tian,  
Traditional snacks; cod fish dumplings, shrimp dumplings and meat croquettes

### DESSERTS

Wild berry pie, rice pudding, mille feuilles, creme brûlée and biscuits  
French toast, tradicional sonhos, king cake, sponge cake from Ovar, farófias,  
Pudim abade de priscos, Christmas log, hot Christmas desserts  
Verrines of temptations and ideas from the Chef, selection of fresh fruits  
Board of National and International cheeses served with traditional jam

### DRINKS

Water, soft drinks, juices and coffee  
(wines not included)

### Price per person: €85.00

Children from 0 to 4 years €43.50, from 5 to 12 years old €68.00

All amounts mentioned above include VAT at the current legal rate in use.  
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H E A L T H & S P A



# COME AND SPEND SOME VERY HAPPY HOLIDAYS IN OUR COMPANY

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