



COUVERT

Fresh Bread, Herb Butter, Portuguese Olive Oil and Homemade Sardine Paté 🛊 🗓

AMUSE BOUCHE

Gravlax with Cucumber and Watercress

STARTERS

Beef Tartar on Homemade Brioche

Cauliflower Mayonnaise, Smoked Caviar and Cured Egg Yolk 🛔 🗓

or

Scallops and Prawns Sauté

with Carrot, Green Asparagus, Clementine Beurre Blanc and Dill 🚯

Truffled Chestnut Soup

with Portwine, Anise and Celeriac Foam 🛊 V 🗞 📵



MAINS

Atlantic Croaker

with Charred Brocoli Chimichurri and Saffron Sauce 🗐

Christmas Turkey Roast Thigh

with Sweet Potato, Vegetables and Cranberry Gravy (1)

Roasted Hokkaido Pumpkin Risotto

with Buffalo Mozzarella and Dill V & 🗓

€75 per adult **Included: Glass of Bubbles**

Please, do let us know your food choices 5 days prior to the event

To book a table contact us via www.uandco.pt

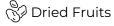
DESSERTS

Chocolate Brownie

with Cinnamon Scented Orange Mousse and Vanilla Icecream 🐉 🌡

Petit Four & Coffee









Kids



STARTERS

Creamy Tomato Soup

with Bread Croutons 🛔 📵



Christmas Turkey Roast

with Sweet Potato, Vegetables and Cranberry Gravy (6)

or

U&Co Spaghetti Bolognese

DESSERTS

Tiramisu 🕏 🗗 🦫



or

Two Scoops of Ice Cream

Chocolate, Starwberry or Vanilla (3)

€30 per Child (up to 12 years old)

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