



A BRITISH CHRISTMAS, ELEGANTLY INFUSED WITH MEDITERRANEAN FLAVOURS

TWO COURSES | €39 PER PERSON
THREE COURSES | €46 PER PERSON

Book your table hello@lobosclub.pt

Available from 24 November to 24 December, pre-order required.

Minimum order 8 people

Serving Times

Lunch 12:00-15:00 | Dinner 17:00-22:00 Saturday: 12:00-22:00 (all day)





STARTERS

Chicken Liver Parfait

Pistachio crunch, spiced tomato chutney, cornichons, toasted sourdough

Roast Parsnip & Chestnut Soup (V)
truffle oil & thyme croutons

Warm Halloumi, Fig & Pomegranate Salad

spiced honey, toasted walnuts

Smoked salmon & Prawn Cocktail baby gem, avocado, cucumber, piri marie

rose, lemon, toasted sourdough

Braised Beef rib croquettes mature cheddar, caramelised onions,

romesco, mixed salad





MAINS

Roast Turkey

Chestnut, Sage & Chorizo Stuffing, cranberry sauce

Slow-Roasted Lamb Leg Garlic, oregano & festive spices, mint

served with Garlic & rosemary roast potatoes, Yorkshire pudding, Seasonal greens & roasted roots, Cauli cheese, braised red cabbage,

sauce

Fillet Mignon added €8

Chipolata, and proper gravy

Triple cooked chips, Sauteed onions & mushrooms, Mixed salad, choice of red wine gravy, Creamy peppercorn sauce or Chimichurri

Butternut Squash Wellington (V)

Caramelised onion, feta & sage, Creamy mash, Roasted broccoli, cranberry & port reduction.

Pan fried Sea Bass

Roasted pepper, olive & tomato salad, crushed garlic potatoes & chimichurri





DESSERTS

Traditional Christmas Pudding with festive spices & brandy custard

Sticky Toffee Pudding warm toffee sauce, vanilla lce cream or custard

Salted Caramel & Brownie amaretto cherries and vanilla ice cream

Apple & Rhubarb Crumble ground almond topping, vanilla ice cream or custard

CHEESE BOARD

€7 per person / served per group

A selection of British and Portuguese cheeses, paired with honey, chilli jam, fig chutney & red onion marmalade.

Served with candied walnuts, boozy dried fruit & sourdough crackers.

