



CHRISTMAS MENUS 2022



ANANTARA
VILAMOURA · ALGARVE
RESORT

COLD CANAPÉS

Salmon blini in homemade marinade,
cream cheese and chives

Ceviche and purple sweet potato

Shrimp cocktail and tropical fruits

Cured duck breast, nut bread and pineapple chutney

Classic roast beef, radish and tartar sauce

Foie Gras and Chocolate Lollipop

Manchego cheese Lollipop and marmalade

Strawberries, tomato and olive Lollipop

HOT CANAPÉS

Shrimp and sesame tempura in sweet chili sauce

Codfish fritters with lemon mayonnaise

Suckling pig empanada

Monchique ham croquette

Chickpeas dumplings with spices and tomato chutney

Iberian Tortilla with Manchego cheese
and sundried Tomato

Soy spring roll with sweet and sour sauce

Mushroom and truffle shot

Selection of 6 pieces – EUR 24 per person

Selection of 8 pieces – EUR 32 per person

Selection of 12 pieces – EUR 38 per person

Includes Anantara selection beverages; wine, beer, orange juice,
soft drinks and water (45 minutes of service)

MENU I

EUR 75 P.P.

COUVERT

Assortment of breads and butters

COD BRANDADE

Chickpea cake, olive powder, quail egg
and pickled red onion

SUPREME GUINEA FOWL STUFFED WITH FETA CHEESE AND DRIED TOMATOES

Turnip greens, potato gnochis, sherry sauce

VANILLA BRIOCHE FRENCH TOAST

Iced and crispy kings cake

MIGNARDISES SERVED WITH COFFEE OR TWG TEA

Orange bonbon. Chocolate almond milk shards

Minimum 30 people

Includes Anantara selection beverages:
wine, beer, orange juice, soft drinks and water
(2 hours of service)

MENU II

EUR 95 P.P.

COUVERT

Assortment of breads and butters

CREAMY GREEN CABBAGE SOUP

Crispy cornbread and chorizo oil

OCTOPUS TENTACLES CONFIT

Carrot pulp, lemon and Salicornia from the Ria Formosa

ROASTED BEEF MEDALLION

Potato au gratin with truffle aroma
and grilled vegetables

CINNAMON PARFAIT

Tangerine cream and dark chocolate

MIGNARDISES SERVED WITH COFFEE AND TWG TEA

Salted peanut brittle. Brazilian chocolate truffle

Minimum 30 people

Includes Anantara selection beverages;
wine, beer, orange juice, soft drinks and water
(2,5 hours of service)

CHRISTMAS BUFFET I

EUR 90 P.P.

BAKER'S BASKET

Assortment of regional breads
Salted butter and unsalted butter

STARTERS AND SALADS

Codfish cakes, shrimp patties
Meat samosas, traditional cold cuts cake
Shrimp cooked with fleur de sel
Santa Luzia-style octopus salad
Cod salad with chickpeas
Tuna, cowpea and boiled egg salad
Aioli potato salad
Colorful pasta and chicken salad
Shrimp salad with garlic
Lettuce, tomato, cucumber, carrot, sweet corn and beetroot

SAUCES AND CONDIMENTS

Herb vinaigrette
Balsamic vinaigrette
Cocktail sauce
Garlic mayonnaise
Yogurt and lime sauce
Algarvian carrots
Marinated olives
Pickles
Cornichons
Capers
Preserved mini onions

HOT STATION

Green cabbage cream with corn bread and roasted chorizo
Salted cod with prawn's au gratin, carrots and leek
Octopus confit with sautéed turnip greens
Roasted Goatling
Pork tenderloin with bivalves and Port wine sauce
Sautéed vegetables
Oven baked potatoes with onions
Green peas rice
Vegetables quiche

DESSERT BUFFET

French toasts with sugar and cinnamon
Pumpkin doughnuts
Christmas Log
Kings cake
Creamy sweet rice
Orange custard
D. Rodrigos
Selection of sliced fruits and seasonal fruits

Minimum 50 people

Includes Anantara selection beverages:
wine, beer, orange juice, soft drinks and water
(2,5 hours of service)

CHRISTMAS BUFFET II

EUR 90 P.P.

BAKER'S BASKET

Assortment of regional breads
Salted butter and unsalted butter

STARTERS AND SALADS

Codfish cakes, shrimp patties
Meat samosas, traditional cold cuts cake
Shrimp cooked with fleur de sel
Selection of cold cuts
Santa Luzia-style octopus salad
Cod salad with chickpeas
Tuna, cowpea and boiled egg salad
Aioli potato salad
Colorful pasta and chicken salad
Shrimp salad with garlic
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DESSERT BUFFET

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Pumpkin doughnuts
Christmas Log
Kings cake
Creamy sweet rice
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D. Rodrigues
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Minimum 50 people

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(2,5 hours of service)

SUPPLEMENTS

CHEESE TABLE

Selection of national and international cheeses
Jams, honey, nuts, toast and breadsticks

EUR 7 P.P.

CARVING STATION

ROASTED SUCKLING PIG
Potato Crisps and roast gravy

EUR 10 P.P.

ROASTED TURKEY
Chestnuts, apple and LBV port wine sauce

EUR 6 P.P.

SEA BASS IN SALT CRUST

EUR 10 P.P.

CHOCOLATE FOUNTAIN

Selection of fruits and Marshmallows

EUR 7 P.P.

DESSERT BUFFET

Raspberry sugar French toast
Pumpkin doughnuts
Kings cake
Gingerbread and spices
Christmas log
Sweet rice cream
Orange custard
Selection of sliced fruits

EUR 9 P.P.





ANANTARA
VILAMOURA • ALGARVE
RESORT

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