BLUE

BISTROT

CHRISTMAS MENU FOR GROUPS

WELCOME TO BLUE,

We've crafted this menu to bring to the table the sharing and joyful spirit of Christmas.

Regardless of your menu choice, all the delights from the **"Cheering and Sharing"** and **"Veggie Christmas"** platters are included and meant for sharing. You can opt for both platters or just one.

"This One Is All Mine" will be your main course, with the touch of warmth and flavor that the season calls for.

"Share Them'all" is the sweetest moment of the meal and is designed for the whole group to enjoy together.

CHEERING AND SHARING

Duck croquette with truffle mayonnaise

Baked buttery cheese with honey, thyme and walnut

Cod arancini with roasted garlic aioli

Rustic bread with orange butter

Cheese cream, herbs and lemon cream with tomato jam

Mini veal pica-pau in pickle sauce

VEGGIE CHRISTMAS

Roasted pumpkin with yoghurt, pomegranate and za'atar

Burrata with tomato confit, herb pesto and nuts

Sweet potato, spinach and cheese croquettes

Roasted cauliflower with tahini and almonds

Roasted carrots with honey, cumin and orange

Flatbread with flavoured olive oil

THIS ONE IS ALL MINE

Confit cod with mashed potato, spinach, garlic olive oil, bay leaf, cornbread crumble and olives

Creamy prawn rice with lemon and coriander

Roasted sea bream fillet with winter vegetables, roasted potatoes, butter and lemon sauce

Veal cheek braised in red wine with mashed potato and roasted vegetables

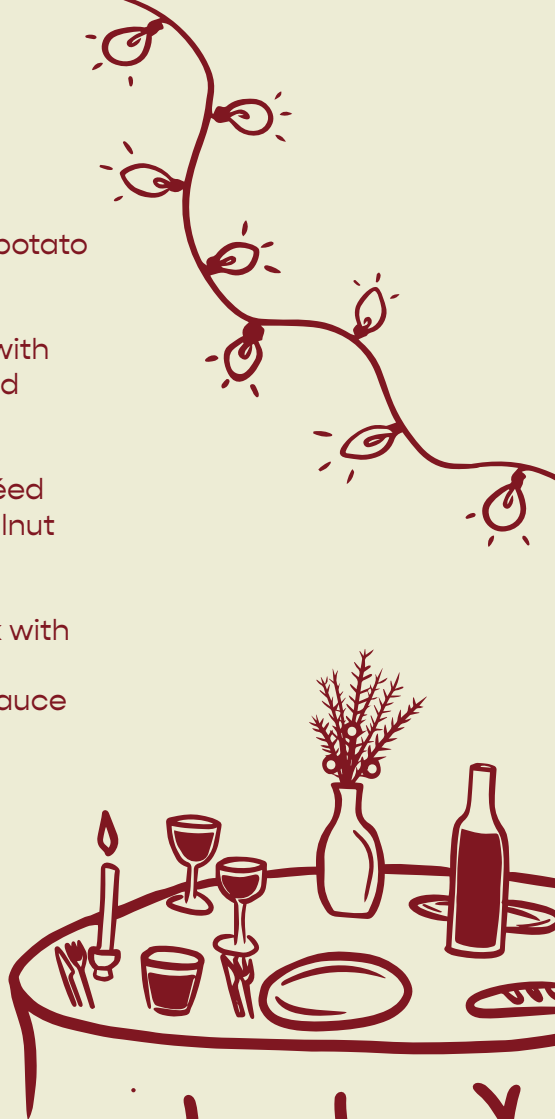
Pork tenderloin with herb crust, apple purée, sautéed kale and jus

Roast lamb with fondant potato and mint sauce

Roasted pumpkin risotto with goat's cheese and toasted seeds

Potato gnocchi with sautéed mushrooms, sage and walnut butter

Roasted cauliflower steak with celery purée, roasted vegetables and almond sauce



SWEET TREATS

Mini chocolate Yule log

Sonhos filled with vanilla cream

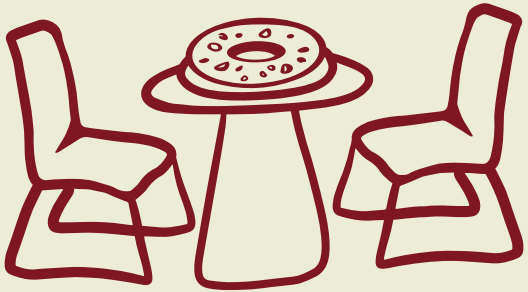
Orange-flavoured custard

Baked cheesecake with red berries

Mini french toast with salted caramel

Chocolate and pecan brownie

Sliced fresh fruit



OPTION I

Sharing platters

1 main course*

Desserts for sharing

€35

OPTION II

Sharing platters

Pre-selection of 2 main courses that will be available to choose from.
(Each member of the group can choose between 2 of the previously selected dishes at the time of event.)

Desserts for sharing

€43.50

OPTION III

Sharing platters

2 main courses chosen in advance, both available to eachperson in the group at the time of the event

Desserts for sharing

€48.50

*Please select one main dish for the whole party prior to the event.
In all menu options, you can choose to have both platters available or just one. Prices do not include beverages. The beverage supplement costs an additional €13.50 per person and includes Rebello wine (red and white), beer, fresh fruit juices, lemonade, soft drinks and still and sparkling water. Prices per person. VAT included

CONDITIONS

BOOKING CONDITIONS – CHRISTMAS MENU SERVICE
Bookings require a minimum of 8 people.
The pre-selection of the main course(s) must be unanimous.
Alternatives will be offered for participants with dietary restrictions.

DRINKS SUPPLEMENT CONDITIONS
Available to accompany lunches or dinners.
The drinks supplement service will begin only once all participants are seated at the table and the corresponding lunch or dinner service has started, ending shortly after dessert.

ADDITIONAL CONDITIONS
The chosen main courses, as well as any requested changes, must be communicated by email no later than 7 days before the event.
The client agrees not to bring, or allow their guests to bring, food or drinks into the Hotel. Should this occur, it must be previously authorised by the Hotel, and the client will be held responsible for the quality of the products and for any illness or food poisoning caused to guests and/or attendees.
Corkage fee: €15 per bottle opened.

PAYMENT POLICY
50% deposit upon booking confirmation.
50% deposit 10 days before the event date.
Any additional consumption must be settled at check-out of the event.

CANCELLATION POLICY
In the event of cancellation, deposits paid are non-refundable.
Up to 50% of the event can be cancelled free of charge, up to 10 days before the event date.

ALLERGEN INFORMATION
Please inform us in advance if any guests have allergies and/or food intolerances.
While every care is taken in the kitchen, there may be a risk of allergen presence. We do not guarantee against, nor take responsibility for, any contamination.
Please note our menus may be subject to change, as we prioritise the use of fresh, seasonal produce.

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