



CORINTHIA

LISBON

CHRISTMAS MENUS

STARTERS

SOUP

Wood-fired oven partridge broth

Creamy pea soup with smoked ham crumble

Creamy chestnut soup  

Seafood bisque with basil grissini breadsticks   

Creamy pumpkin soup with spices, cottage cheese, and caramelised seeds  

COLD STARTERS

Caramelised goat's cheese salad with pear jam and lettuce mesclun  

Veal tartare with caper sauce, Parmesan flakes, and arugula 

Salmon marinated in beetroot and citrus fruits with Waldorf salad   

Bulgur salad with roasted vegetables, almonds, walnuts, and pomegranate   

Crunchy vegetable salad with seeds and orange vinaigrette  

HOT STARTERS

Shrimp with spices and lime with sautéed vegetables 

Duck risotto with Port wine 

Sautéed mushrooms with poached egg and pesto     

MAIN COURSES

SEA

Roast octopus with potatoes and caramelised shallots with Port wine and honey 🍷🍷

Grouper, celery, grilled pak choi, and green sauce 🐟

Meagre, mashed potatoes, grilled asparagus, and beurre blanc sauce 🐟🍷

Cod poached in olive oil with crushed chickpeas and glazed asparagus 🐟

Cod with migas (corn breadcrumbs), cabbage and dried tomatoes 🐟🌿

Crispy hake medallions, coriander açorda (bread stew) 🐟

LAND

Confit duck leg with mushroom risotto, Port reduction 🍷

Free-range chicken in Madeira wine reduction with potatoes au gratin and pumpkin puree 🍷🍷

Crispy suckling pig belly with sweet potato textures, orange salad

Turkey with chipolata, roast sweet potato, and mini vegetables

Braised veal with potato parmentier and glazed vegetables 🍷🍷

Veal with Portuguese sauce, baby potatoes, and sautéed broccoli rabe 🍷

VEGETARIAN

Grilled tofu with sautéed vegetables, roast tomatoes, fennel, and basil 🌿🌿

Vegetable stew with chickpeas and coconut milk 🌿

Saffron and sundried tomato risotto with vegetable tempura 🌿🌿

Roast vegetable lasagna with spinach and pine nuts 🌿🌿🍷

SORBETS

Lemon and basil sorbet

Strawberry and mint

Tangerine and champagne

DESSERTS

Crème brûlée with lemongrass, raspberry gel, and red fruits 🍷🍷

Orange and rum moist cake, citrus mascarpone cream 🌾🍷🍷

Thin apple pie with caramelised apple, salted caramel, and crème fraîche 🌾🍷🍷

Creamy rice pudding, cinnamon tile, orange wedges 🌾🍷

Mille-feuille with milk chocolate ganache and raspberries 🌾🍷🍷

Toasted brioche with Port wine, crème brûlée 🌾🍷🍷

Doce da Casa 🌾🍷🍷
(sweet with layers of condensed milk, coffee biscuits, chocolate, and cream)

Sericaia (egg pudding) with plum cream and plums in syrup 🌾🍷🍷

Pumpkin pudding, Seia cottage cheese cream, pumpkin jam 🌾🍷🍷

Chocolate and chestnut mousse, fleur de sel, chocolate chips 🌾🍷🍷

Papo de anjo (egg cake bathed in sugar syrup), sweet egg cream, caramelised almonds 🌾🍷🍷

Golden soup with cinnamon 🌾🍷🍷

**CHOOSE YOUR MENU FROM THE
FOLLOWING SUGGESTIONS**

GASPAR MENU - €44.00 PER PERSON

1 soup or starter, 1 fish or meat main course, and 1 dessert

Includes drinks during the meal: white and red wine,
soft drinks, beer, mineral waters, and coffee

BELCHIOR MENU - €49.00 PER PERSON

2 soups or starters, 1 fish or meat main course, and 1 dessert

Includes drinks during the meal: white and red wine,
soft drinks, beer, mineral waters, and coffee

BALTAZAR MENU - €58.00 PER PERSON

1 soup or starter, 2 main courses of fish or meat, 1 sorbet, and
1 dessert

Includes drinks during the meal: white and red wine,
soft drinks, beer, mineral waters, and coffee



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CHRISTMAS BUFFETS

SALAD BAR

Tomato | Lettuce mesclun | Cucumber | Corn | Carrot |
Beetroot | Tuna 🐟 | Shrimp 🍤 |
Onion | Roasted peppers | Quail egg 🥚 | Peas |
Mushrooms | Fusilli 🌾 | Chickpeas
Red fruit vinaigrette 🍷 | Cocktail sauce 🍷 |
Yoghurt sauce 🍷 | Mustard and honey sauce 🍷 |
Mango and lime mayonnaise 🍷🥚 | Vinaigrette 🍷 |
Marinated olives | Pickles 🍷 | Capers |
Cornichons | Herb croutons 🌾

STARTERS

Penne with shrimp, mushrooms, parmesan,
and spring onion 🌾🍷🐟

Cod with mashed chickpeas, olive powder, and quail egg 🐟🥚

Grilled chicken with coriander and roasted pineapple with
Madeira wine 🍷

Octopus with roasted peppers and coriander vinaigrette 🐙🍷

Grilled chicken breast with anchovy mayonnaise
and arugula 🐟🥚

Penne, Mozzarella, and cherry tomatoes 🌿🌾🍷

Goat's cheese salad with pickled pears and grapes 🌿🍷🍷

Tuna with sweet potato mousse 🐟🥚

Asian vegetables with soba noodles 🌿🌾

White and red cabbage in spices with green apple
and cashews 🌿🌾

SOUPS

Tomato soup with bread toasts 🌿🌾

Creamy green asparagus soup 🌿

Traditional cabbage soup with sweet potato and chorizo oil

Creamy pumpkin soup with spices 🌿

Creamy chestnut soup 🌿🌾

Chicken consommé with vegetable minestrone

MAIN COURSES

FROM THE SEA

Cod strudel 🐟🌿

Portuguese oven-roasted meagre 🐟

Roast cod with breadcrumbs and sautéed broccoli rabe 🐟🌿

Sea bass with shellfish and vermouth sauce 🐟🦀🦎🍷🍷

Monkfish with sparkling fennel beurre blanc 🐟🍷🍷

FROM THE LAND

Turkey with citrus fruits and chickpeas

Beef cheek stewed in red wine and cinnamon 🍷

Pork tenderloin, caramelised apple, and roasted chestnuts 🍷

Kid in a wood-fired oven with dried fruit 🍷

Turkey roti stuffed with apricots 🍷

GARNISHES

Roast potatoes with smoked paprika ✓

Potato gratin with Serra da Estrela cheese ✓🍷

Roast potatoes and shallots with balsamic vinegar and rosemary ✓🍷

Roast baby potatoes with chestnuts ✓🍷

Roast vegetables with pesto 🍷🍷🍷

Vegetable ratatouille ✓

Sautéed vegetables with spices ✓

Smoked sausage rice in a wood-fired oven

Coriander rice ✓

Rice with saffron, sultanas, and pine nuts ✓🍷

Penne gratin with cheese sauce ✓🌿🍷

Couscous with citrus fruits and roasted peppers ✓🌿

DESSERTS

Bolo rei e bolo rainha
(Traditional Portuguese Christmas pound cake,
with or without candied fruit) 🌾🍷🍷🍷🍷

Sonhos 🌾🍷

Rice pudding 🍷🍷

Trouxas-de-ovos (sweets rich in egg and sugar) 🍷

Rabanadas (French toasts) 🌾🍷🍷

Yule log 🌾🍷🍷

Sericaia (egg pudding) 🌾🍷🍷

Pumpkin pudding 🌾🍷

Lemon meringue pie 🌾🍷🍷

Banoffee pie 🌾🍷🍷🍷

Black Forest gâteau 🌾🍷🍷🍷

Crème brûlée 🌾🍷🍷

Orange roll 🌾🍷🍷

Sponge cake from Ovar 🌾🍷

Abade de Priscos pudding 🌾🍷🍷

Red fruit pavlova 🍷🍷

Fruit salad 🍷

**CHOOSE FROM THE FOLLOWING
SUGGESTIONS:**

BUFFET AZEVINHO - €46.00 PER PERSON

Salad Bar consisting of a selection of 10 ingredients and 4 sauces, choice of 4 starters, 1 soup, 2 main courses of fish, meat or vegetarian and 4 garnishes, selection of 5 desserts

Includes drinks during the meal: white and red wine, beer, soft drinks, mineral waters, and coffee

BUFFET ESTRELA DE BELÉM - €50.00 PER PERSON

Salad Bar consisting of a selection of 10 ingredients and 4 sauces, choice of 6 starters, 1 soup, 3 main courses of fish, meat or vegetarian and 5 garnishes, selection of 7 desserts

Includes drinks during the meal: white and red wine, beer, soft drinks, mineral waters, and coffee

BUFFET SINO DE NATAL - €60.00 PER PERSON

Salad Bar consisting of a selection of 10 ingredients and 4 sauces, choice of 8 starters, 1 soup, 4 main courses of fish, meat or vegetarian and 6 garnishes, selection of 9 desserts

Includes drinks during the meal: white and red wine, beer, soft drinks, mineral waters, and coffee



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SUPPLEMENTS

CHEESES AND COLD MEATS BUFFET

€20,00 per person

Niza Cheese, Serpa Cheese
Serra da Estrela cheese, Goat cheese, Brie cheese ✓
Honey ✓ and homemade jams, nuts and grapes 🍇
Smoked ham and regional cold meats
Roasted suckling pig, pork loin, roast beef
Pickles and marinated olives 🫒
Selection of bread and toasts ✓

SEAFOOD BUFFET

€28,00 per person

Shrimp
Stuffed Brown crab 🦀🐟🍷🍷
Crayfish
Whelks 🍤
Mussels 🍤
Lobster
Oysters

TAGINES

€15,00 per person

Chicken and vegetable tagine
Vegetarian tagine 🍇

MASSA E RISOTO

€18,00 per person

Pasta with mushrooms and truffle in Parmesan cheese
Pumpkin and spinach risotto 🍇

LIVE STATION

€20,00 per person

Turkey leg
Leg of lamb

SUPPER

€19,00 per person

- Traditional cabbage soup
- Mini pregos (beef fillet sandwiches) in bolo do caco bread 🍷🌾
- Mini hamburgers 🌾
- Mini tuna sandwiches 🌾
- Bagels with chicken and jalapeño mayonnaise 🌾🥚🌿
- Nordic bread with salmon, cream cheese, and spring onion 🌾🐟
- Parmesan cheese grissini breadsticks 🍷🌾
- Mini Viennoiserie 🍷🌾
- Fruit skewers

DESSERT BUFFET (FOR MENUS)

€16,50 per person

- Bolo rei ou bolo rainha
(Traditional Portuguese Christmas pound cake,
with or without candied fruit) 🌾🥚🍷🌿
- Azevias (fried pastries with a sweet chickpea filling) 🌾🥚🍷🌿
- Sonhos (ball-shaped fried pastries) 🌾🥚🍷
- Golden aletria (traditional sweet noodles dessert) 🍷🌾🥚
- Black Forest gateau 🥚🌿🍷
- Banana scofa 🥚🌿🍷
- Caramel and chocolate cappuccino 🍷
- Saint-Honoré cake 🍷🌿
- Rabanadas (French toasts) with orange syrup 🌾🥚🍷
- Sliced fruit 🍷

CANAPES

6 canapes per person
€18,00

8 canapes per person
€22,00

COLD DISH SELECTION

- Spicy cheese mousse ✓ 🍷
- Grissini breadsticks with smoked ham from the mountain region 🌾
- Brown crab cones with spring onion 🌾 🦀
- Shrimp mini skewers with cherry tomatoes 🦀
- Duck profiterole with Port reduction 🌾 🍷
- Poached quail egg with green asparagus ✓ 🥚
- Braised tuna with chilli peppers on crunchy cereals 🍷 🌾
- Chicken wraps with green apple 🌾
- White fish carpaccio with truffle aromas 🌾
- Octopus skewer with coriander sauce 🌿
- Melon shot with smoked ham and Parmesan crispies 🍷

HOT DISH SELECTION

- Mushroom and ginger crisp ✓
- Seafood tempura 🌾 🦀 🌿
- Bacon and Parmesan cheese arancini 🌾 🍷
- Mushroom crème brûlée with truffle ✓ 🍷 🥚 🌾 🌿
- Chicken turnover with dried tomatoes 🌾
- Crunchy vegetables with mango chutney ✓ 🍷
- Chicken mini skewers with coconut and peanut sauce 🌿
- Oxtail croquettes with red onion jam 🌾 🍷 🍷 🍷
- Game meat ball with thyme and juniper 🌾 🍷
- Mini duck bruschetta with gorgonzola cheese 🌾 🍷
- “Broken” fried eggs with pata negra smoked ham and truffle 🥚



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BEVERAGES

WELCOME DRINK

STANDARD COCKTAIL

Price per person | 30min – €12.00

Price per person | 60min – €16.00

White and red wine

National beer

Fresh juices

PORTUGUESE COCKTAIL

Price per person | 30min – €13.00

Price per person | 60min – €19.00

Mineral water

Orange juice

Dry Port wine, tonic, and Tawny Port

Setúbal Moscatel

Sercial dry Madeira wine

CHAMPAGNE COCKTAIL

Price per person | 30min – €24.00

Price per person | 60min – €32.00

Champagne Brut Pommery

Kir Royal

Fresh juices

GIN COCKTAIL

Price per person | 30min – €20.00

Price per person | 60min – €26.00

Gin Sour

Gin Fizz

Gin and tonic

Fresh fruit juices

NATURAL COCKTAIL

Price per person | 30min – €12.00

Price per person | 60min – €16.00

Seasonal mocktails

Detox waters

Detox juices

Fresh juices

WINE SUPPLEMENT

SOMMELIER I

€14.50 per person

Cachão white wine – Douro
Cachão red wine – Douro
Encosta do Guadiana white wine – Alentejo
Encosta do Guadiana red wine – Alentejo
Camolas branco white wine – Palmela
Camolas tinto red wine – Palmela

SOMMELIER II

€18.00 per person

Cadão white wine – Douro
Cadão red wine – Douro
Montaria white wine – Alentejo
Montaria red wine – Alentejo
Quinta do Penedo white wine – Dão
Quinta do Penedo red wine – Dão

SOMMELIER III

€27.50 per person

Lacrau white wine – Douro
Lacrau red wine – Douro
Qta. Valdoeiro Chardonnay white wine – Bairrada
Qta. Valdoeiro Cabernet Sauvignon red wine – Bairrada
Mar de Palha white wine – Lisbon
Mar de Palha red wine – Lisbon

All the Sommelier's suggestions include:
White wine, red wine, beers, soft drinks,
waters, coffee, and tea

OPEN BAR

À LA CARTE

€21.00 per person

2nd hour: €13.5 per person

New whiskey
Port wine, Setúbal Moscatel
Spirit or liqueur
1 after-meal drink per person

CLASSIC

€25.00 per person

2nd hour: €15.50 per person

White and red wine
National sparkling wine
Port wine, Madeira wine
Whiskey, gin, vodka
Old spirit, national liqueurs
National beer
Soft drinks and fresh juices

PREMIUM

€30.00 per person

2nd hour: €20.00 per person

Casa Cadaval white and red wine
Port wine, Setúbal Moscatel
New and old whiskey, gin, premium vodka
Old spirit, national and international liqueurs
National beer
Soft drinks and fresh juices

- Lupine 
- Peanuts 
- Milk 
- Nuts 
- Sesame seeds 
- Sulfites 
- Fish 
- Gluten 
- Soy 
- Crustacean 
- Egg 
- Mustard 
- Celery 
- Mollusk 
- Vegetarian 
- Vegan 

All prices are inclusive of VAT at the current rate