



CHRISTMAS DINNER MENUS

20 NOVEMBER — 23 DECEMBER 2026

Per person: 1 starter, 1 main course and 1 dessert of your choice

MENU

€45

STARTER

Pumpkin soup

Prawn crêpe

Vol-au-vent filled with chicken, caramelised onion and
crispy cured ham

MAIN COURSE

Beef medallion served with gratin, vegetables and
pepper sauce

Grilled sea bream on a bed of couscous and grilled
fennel, with sauce vierge, vegetables and sautéed
potatoes

Pork tenderloin stuffed with plums, served with mashed
potato, vegetables and red port sauce

DESSERT

Vanilla ice cream with hot chocolate sauce

Apple strudel and custard, served with vanilla ice cream

Red berry panna cotta

DRINKS

Water, beer, soft drinks, suggested wine
(½ bottle per person) and coffee

Extras:

Welcome Drink: +€3

(Gin & Tonic, Martini, Glass of Sparkling Wine)

Digestif: +€3

MENU

€55

STARTER

Caramelised goat's cheese wrapped in cured ham,
served with salad and blackberry sauce

Prawn crêpe

Smoked salmon salad with mango and avocado

MAIN COURSE

Brazilian-style picanha (Rump steak)

Cod with carrot purée, vegetables and
ginger sauce

Pork Wellington with mashed potato and
red port sauce

DESSERT

Crème brûlée

New York cheesecake with salted caramel

Wine-poached pear with Chantilly cream and vanilla ice
cream

DRINKS

Water, beer, soft drinks, suggested wine
(½ bottle per person) and coffee

Extras:

Welcome Drink: +€3

(Gin & Tonic, Martini, Glass of Sparkling Wine)

Digestif: +€3

RESERVATIONS

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www.figueiral.pt

CONDITIONS

Only one menu may be chosen per group.

Minimum of 8 guests.

Alcoholic drinks are served during dinner only.

Menus available exclusively for group dinners, from 20 November to 23 December. Restaurante Figueiral will be closed on 24 and 25 December.