

# Christmas Day Menu

25<sup>th</sup> December 2024

## Starters

- Goat's cheese gratin with Alentejo honey, walnuts and homemade fig chutney*
- Chicken consommé with vegetables, fine herbs and chicken praline*
- Tiger prawns in brick pastry with mango, sweet chilli sauce and peanut vinaigrette salad*
- Tuna tataki rapped in spices with wasabi mayonnaise and salad in sesame dressing*
- Beef Carpaccio with green pepper, capers, rocket, parmesan cheese with tomato vinaigrette and chives*

## Vegan

- Beetroot carpaccio with mustard cream, toasted almonds and raspberry vinaigrette*

## Main courses

### Fish

- Grilled sole with glazed vegetables and mashed potatoes with olives*
- Salmon fillet with herb and lemon risotto, cherry tomato confit*
- Grilled tuna fillet with saffron sauce, ratatouille and gnocchi with basil pesto*
- Tiger prawns with crustacean polenta, vegetable vinaigrette and pesto*

### Meat

- Braised lamb shank with ratatouille and mashed potatoes with olives*
- Veal tenderloin eminence with creamy mushroom and white wine sauce and potato rosti*
- Duck leg confit with Madeira wine sauce, apple and mushroom ragout, sweetcorn tart*
- Beef tenderloin with café de Paris butter, seasonal vegetables and potato gratin*

## Vegan

- Grilled tofu with ratatouille and mashed potatoes with olives and basil pesto*

## Desserts

- Madagascar vanilla crème brulee*
- Pear in Port wine with almond liqueur ice cream*
- Tarte "Tatin" caramelised apple with puff pastry and homemade vanilla ice cream*

## Vegan

- Chocolate fondant with hazelnuts and cassis sorbet*

€69

*Price per person*

3 Courses: 1 Starter, 1 Main course, 1 Dessert  
(drinks not included)

VAT included at the current rate

## Bookings

+351 282 763 222 or [info@vivendamiranda.com](mailto:info@vivendamiranda.com)  
Pre-booking and pre-payment required until 18<sup>th</sup> December 2024