

Christmas Eve Menu

24th 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

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 herbs and lemon risotto, cherry tomato confit
Grilled tuna fillet with saffron sauce, ratatouille and gnocchi with basil pesto

Meat

Braised lamb shank with ratatouille and mashed potatoes with olives
Veal tenderloin eminence with creamy mushroom and white wine sauce, potato rosti
Duck leg confit with Madeira wine sauce, apple and mushroom ragout, sweetcorn tart

Vegan

Grilled tofu with ratatouille, mashed potatoes with olives and basil pesto

Desserts

Madagascar vanilla crème brûlée
Pear in Port wine with almond liqueur ice cream

Vegan

Chocolate fondant with hazelnut and cassis sorbet

€65

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
Pre-booking and pre-payment required until 18th December 2024