

Noite de Natal no FeelViana

Buffet Ceia de Natal 24/12/2026

SALGADOS E CHARCUTARIA

Croqueta de Rabo de Boi e Trufa de Outono
Arancini de Cogumelos
Empada de Pato confitado e maçã
Tábua de Presunto Serrano
Tábua de Queijos de cura longa
Tábua de Enchidos

SABORES DO MAR

Salmão gravlax, creme de rábano, pickle de pepino
Carpaccio de Polvo, vinagrete de azeitona
Camarão cozido, molho agridoce, maionese de alho
Mexilhão em escabeche de pimento assado

SALADAS

Salada de bacalhau desfiado, grão-de-bico e vinagreta de azeitonas
Salada de rosbife, mescla de alfaces, parmesão e vinagreta de mostarda e mel
Salada de beterraba assada, queijo fresco, laranja e avelã tostada
Mescla de verdes com ervas e vinagretas à parte

QUENTES

Creme de abóbora assada
Bacalhau confitado com todos, azeite virgem
Perna de pato confitada com gastrique de laranja
Wellington de cogumelos, castanha e espinafres

ACOMPANHAMENTOS

Batata a murro com alho, azeite e flor de sal
Arroz de forno com amêndoa laminada, sultanas e açafrão
Couve salteada com azeite de alho assado
Migas de broa com feijão frade

SOBREMESAS

Bolo-rei e bolo-rainha
Rabanada de brioche com amêndoa caramelizada, molho de vinho do Porto
Arroz doce cremoso com canela e raspa de limão
Farófia com creme inglês e amêndoa tostada
Tronco de Natal de chocolate, avelã e flor de sal
Sonhos
Fruta laminada de Inverno e mix de frutos secos

Christmas Eve at FeelViana

Christmas Eve Buffet 24/12/2026

SAVOURY BITES & CHARCUTERIE

Oxtail and autumn truffle croquette
Mushroom arancini
Confit duck and apple pie
Serrano ham board
Aged cheese board
Cured sausage board

SEAFOOD STARTERS

Salmon gravlax with horseradish cream
and pickled cucumber
Octopus carpaccio with olive
vinaigrette
Poached prawns with sweet and sour
sauce and garlic mayonnaise
Mussels in a roasted pepper
escabeche

SALADS

Flaked salt cod and chickpea salad with
olive vinaigrette
Roast beef salad with mixed leaves,
Parmesan and honey mustard
vinaigrette
Roasted beetroot salad with fresh
cheese, orange and toasted hazelnuts
Mixed leaves and herbs with
vinaigrettes served separately

HOT DISHES

Roasted pumpkin soup
Confit salt cod with potatoes and
vegetables, served with extra virgin
olive oil
Confit duck leg with orange gastrique
Mushroom, chestnut and spinach
Wellington

SIDE DISHES

Smashed potatoes with garlic, olive oil
and sea salt flakes
Oven-baked rice with flaked almonds,
sultanas and saffron
Sautéed greens with roasted garlic oil
Broa cornbread migas with black-eyed
beans

DESSERTS

Bolo-rei and bolo-rainha — traditional
Portuguese festive cakes
Brioche French toast with caramelised
almonds and Port wine sauce
Creamy Portuguese rice pudding with
cinnamon and lemon zest
Farófia with vanilla custard and toasted
almonds
Chocolate and hazelnut Yule log with
sea salt flakes
Sonhos Portuguese festive doughnuts
Sliced winter fruit and mixed nuts

Dia de Natal no FeelViana

Buffet Almoço de Natal 25/12/2026

SALGADOS & CHARCUTARIA

Croquete de vitela e molho de mostarda antiga
Rissol de camarão e maionese de coentros
Folhado de alheira de caça
Tábua de queijos amanteigados
Tábua de fumeiro do Minho

SABORES DO MAR

Amêijoas à Bulhão Pato
Camarão ao alho
Salada de polvo com grão-de-bico, cebola roxa, tomate
Mexilhão gratinado com manteiga de ervas e crocante de broa

SALADAS

Agriões, rúcula e clementina, pinhão tostado e vinagreta de Jerez
Salada de frango do campo, aipo e maçã
Bulgur com courgette e pimentos assados, romã e hortelã
Alfaces com ervas frescas e vinagretas à parte

QUENTES

Canja de galinha do campo
Rodião assado
Couve-flor assada, romesco e amêndoa tostada
Robalo grelhado
Roupa velha da Consoada

ACOMPANHAMENTOS

Batatinha assada
Esparregado de espinafres
Cenoura, nabo e pastinaca glaceados com mel e tomilho
Puré de maçã e sidra

SOBREMESAS

Bolo-rei e bolo-rainha
Aletria com canela
Texturas de Chocolate
Tarte de maçã reineta
Semi-frio de iogurte e mel com granola e frutos vermelhos
Salada de citrinos e abacaxi com calda de especiarias
Frutos secos tostados e frutas secas

Christmas Day at FeelViana

Christmas Lunch Buffet 25/12/2026

SAVOURY BITES & CHARCUTERIE

Veal croquette with wholegrain mustard sauce
Prawn pastry with coriander mayonnaise
Game *alheira* sausage puff pastry
Soft cheese board
Minho smoked meat and sausage board

SEAFOOD STARTERS

Clams à *Bulhão Pato* with garlic, olive oil and coriander
Garlic prawns
Octopus salad with chickpeas, red onion and tomato
Mussels gratinated with herb butter and crispy *broa* cornbread

SALADS

Watercress and rocket with clementine, toasted pine nuts and sherry vinaigrette
Free-range chicken salad with celery and apple
Bulgur wheat with courgette, roasted peppers, pomegranate and mint
Mixed lettuce with fresh herbs and vinaigrettes served separately

HOT DISHES

Free-range chicken broth
Roast *rodião*
Roasted cauliflower with romesco sauce and toasted almonds
Grilled sea bass
Roupa velha da Consoada — traditional Christmas Eve salt cod, potato and vegetable hash

SIDE DISHES

Roast baby potatoes
Creamed spinach
Carrots, turnips and parsnips glazed with honey and thyme
Apple and cider purée

DESSERTS

Bolo-rei and *bolo-rainha* — traditional Portuguese festive cakes
Aletria vermicelli pudding with cinnamon
Individual chocolate textures dessert
Reineta apple tart
Individual yoghurt and honey mousse with granola and berries
Individual citrus and pineapple salad with spiced syrup
Toasted nuts and dried fruit