

Noite de Natal no FeelViana

Buffet Ceia de Natal 24/12/2025

Seleção de salgados

Bola de queijo e enchidos
Rissóis de carne e camarão
Croquetes de carne e de rabo de boi
Bolinhos de bacalhau

Tábuas de queijos e enchidos

Queijos

Serra, Azeitão, Nisa, Serpa,
São Miguel, São Jorge

Charcutaria / Enchidos

Presunto de Porco preto
Cecina de vaca
Lomito
Salsichão
Chouriço cular Ibérico

Sabores do mar

Sapateira Recheada
Mexilhão com vinagrete de pimentos
Tempura de polvo
Camarão cozido com molho cocktail

Saladas

Salada de camarão
Misto de alfaces, romã, queijo feta,
presunto, tomate cherry e vinagre
balsâmico
Salada de bacalhau com grão de bico
e vinagrete de azeitonas

Quentes

Creme de castanhas
Polvo à lagareiro
Bacalhau confitado

Acompanhamentos

Batata a murro com molho vilão
Arroz pilaf
Trouxinhas de folha de couve com
legumes salteados
Migas de feijão frade

Sobremesas

Bolo Rei
Rabanadas
Sonhos
Tronco de Natal
Arroz-doce
Tiramisu
Fruta laminada
Frutos secos (amêndoas, avelãs, nozes,
cajú, sultanas douradas e damascos)
Árvore de trufas, morangos, brigadeiros e
beijinhos
Tarte de amêndoas com calda de laranja
Pera bêbada
Bolachas de gengibre

Almoço do dia de Natal

Buffet Almoço de Natal 25/12/2025

Seleção de salgados

Bola de queijo e enchidos
Rissóis de carne e camarão
Croquetes de carne
Bolinhos de bacalhau
Arancini de cogumelos com maionese de trufa

Tábuas de queijos e enchidos

Queijos

Serra, Azeitão, Nisa,
Serpa,
São Miguel, São Jorge

Charcutaria / Enchidos:

Presunto de Porco preto
Cecina de vaca
Lomito
Salsichão
Chouriço cular Ibérico

Sabores do mar

Sapateira Recheada
Tempura de camarão
Ostras ao natural
Amêijoas à Bulhão Pato

Saladas

Salada de polvo com feijão frade e vinagrete de azeitonas
Misto de alfaces, frutos secos, parmesão, tomate cherry e croutons
Bulgur com cogumelos, beterraba e pimentos assados
Abóbora assada, requeijão, nozes, tomate cherry e espinafres

Quentes

Canja de galo do campo com hortelã
Cabrito assado
Robalo ao sal
'Roupa velha'

Acompanhamentos

Batatinha assada com alecrim
Arroz de enchidos com açafraão
Esparregado de grelos
Legumes Grelhados

Sobremesas

Bolo Rei
Rabanadas com calda de frutos secos e vinho do porto
Pão de ló de Ovar
Sonhos
Tronco de Natal
Crème Brûlée
Fruta laminada
Frutos secos (Amêndoas, avelãs, nozes, cajús, sultanas douradas e damascos)
Mousse de chocolate e café
Pudim de laranja
Árvore de trufas, morangos, brigadeiros e beijinhos

Christmas Eve at FeelViana

Christmas dinner buffet 24/12/2025

Selection of savoury bites

Cheese and cured meat ball
Meat and shrimp turnovers
Meat and oxtail croquettes
Codfish fritters

Cheese & charcuterie boards

Cheeses

Serra, Azeitão, Nisa, Serpa,
São Miguel, São Jorge

Charcuterie / Cured Meats

Iberian cured ham
Beef cecina
Loin
Sausage
Iberian chorizo

Flavours of the sea

Stuffed crab
Mussels with pepper vinaigrette
Octopus tempura
Boiled shrimp with cocktail sauce

Salads

Shrimp salad
Mixed lettuce, pomegranate, feta
cheese, cured ham, cherry tomatoes,
balsamic vinaigrette
Codfish salad with chickpeas and olive
vinaigrette

Hot dishes

Chestnut cream soup
Grilled-style octopus (*'Polvo à Lagareiro'*)
Confit codfish

Sides dishes

Smashed potatoes with garlic sauce
Pilaf rice
Cabbage leaf parcels with sautéed
vegetables
Black-eyed bean migas

Desserts

King Cake *'Bolo Rei'*
French toast *'Rabanadas'*
Portuguese fritters *'Sonhos'*
Yule Log
Rice pudding
Tiramisu
Sliced fruit
Nuts (almonds, hazelnuts, walnuts,
cashews, golden raisins, and dried
apricots)
Christmas truffle tree with strawberries,
chocolate truffles and coconut sweets
Almond tart with orange syrup
Drunken pear
Gingerbread cookies

Christmas Day Lunch

Christmas buffet lunch 25/12/2025

Selection of savoury bites

Cheese and cured meat ball
Meat and shrimp turnovers
Meat croquettes
Codfish fritters
Mushroom arancini with truffle
mayonnaise

Cheese & charcuterie Boards

Cheeses

Serra, Azeitão, Nisa, Serpa,
São Miguel, São Jorge

Charcuterie / Cured Meats

Iberian cured ham
Beef cecina
Loin
Sausage
Iberian chorizo

Flavours of the sea

Stuffed crab
Shrimp tempura
Fresh oysters
Clams '*à Bulhão Pato*'
(garlic and coriander sauce)

Salads

Octopus salad with black-eyed beans
and olive vinaigrette
Mixed lettuce with dried fruits,
parmesan, cherry tomatoes, and
croutons
Bulgur with mushrooms, beetroot, and
roasted peppers
Roasted pumpkin with cottage cheese,
walnuts, cherry tomatoes, and spinach

Hot dishes

Free-range chicken broth with mint
'*Canja de Galo do Campo*'
Roast kid (roasted goatling)
Salt-baked sea bass
'*Roupa Velha*' – traditional cod and
vegetable Christmas dish

Side dishes

Roasted baby potatoes with rosemary
Cured meat and saffron rice
Turnip greens purée
Grilled vegetables

Desserts

King Cake '*Bolo Rei*'
French toast with dried fruit and Port
wine syrup
Ovar sponge cake
Portuguese fritters '*Sonhos*'
Yule Log
Crème Brûlée
Sliced fruit
Nuts (almonds, hazelnuts, walnuts,
cashews, golden raisins and dried
apricots)
Chocolate and coffee mousse
Orange pudding
Christmas truffle tree with strawberries,
chocolate truffles and coconut sweets