VALVERDE
SANTAR

Santar CHRISTMAS MENU

DECEMBER 24, 2026

STARTER

Cured Meats · Cheese Selection
Serra da Estrela Cheese and Honey Puff Pastries

FISH

Octopus à Lagareiro
(Portuguese-style roasted octopus with olive oil and potatoes)

MEAT

Christmas Roast Turkey

DESSERT

Traditional Portuguese Christmas Desserts
Filhós (Traditional Portuguese Christmas fritters) · Portuguese Rice Pudding
Bolo-Rei (Traditional Portuguese Christmas Cake)
Bolo-Rainha (Traditional Portuguese Christmas Cake with Nuts)
Sonhos (Traditional Portuguese Christmas Fritters)
Walnut Cake with Egg Yolk Jam and Egg Yolk Threads
Lampreia de Ovos (Traditional Portuguese Egg Yolk Dessert)

BEVERAGES INCLUDED

Still and sparkling water · soft drinks · coffee or tea

€80.00 / PER PERSON

Beverages and Wine supplement
+€20.00 · 4 wines

RELAIS & CHATEAUX

SiTIO
SANTAR

Santar CHRISTMAS MENU

DECEMBER 25, 2026

COUVERT

Bread made with the skin of the grapes dough, olive oil cake, flavoured butter, Galega olives, pickled onions, Memórias olive oil and Serra da Estrela cheese cream

STARTERS

Quince, onion and cured ham tartlet

Algarve octopus with Manhouce-style cornmeal and coriander

MAIN COURSE

Icelandic cod with cabbage and cornbread or

Caramulo goat with turnip greens and cured meats

DESSERT

Brioche French toast with Port wine or

Our Bolo-Rainha (traditional Portuguese Christmas cake with nuts), served with walnut ice cream

BEBIDAS INCLUÍDAS

Água com ou sem gás · refrigerantes · café ou infusão.

€120.00 / PER PERSON

Beverages and Wine supplement

+€20.00 · 4 wines

Please inform us of any food allergies or intolerances at the time of booking.

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