

BARDOURO

PORTUGUESE CHRISTMAS FEAST MENU 2018

£45

The Christmas Feast menu is designed for special occasions where all guests 'feast' from the same menu; expect big plates and sharing dishes for a memorable evening. This menu is available for groups of 6 to 14 people in our wine cellar.

PETISCOS / SNACKS

Croquetes de Alheira *Smoked Portuguese sausage*

Pataniscas de Bacalhau *Salt cod fritters*

Selection of Portuguese Charcuterie (£3 supplement per person)

Oysters with shallot vinegar (£2.5 each)

ENTRADAS / STARTERS

Bacalhau à Brás *Salt cod hash*

Grilled chouriço, pickled red cabbage & grilled sourdough

Jerusalem artichokes, cavolo nero & roast garlic

PRATO PRINCIPAL / MAIN

Choose two main courses to be served with, garlic punched potatoes & seasonal greens

Chanfana de borrego *Braised lamb in red wine*

Robalo com funcho e laranja *Whole roast seabass, fennel and orange*

Costeleta de porco cruzado *Free range pork chops, braised trotters and prunes*

Costeletão *Ribeye on the bone* (£10 supplement per person)

Leitão assado à Bairrada *Roast suckling pig & pepper sauce* (£10 supplement per person)

Rodovalho no forno *Whole roast turbot & garlic molho verde* (£15 supplement per person)

SOBREMESAS / DESSERT

Pastel de nata *Custard tart with cinnamon ice cream*

Or

Rabanadas *Portuguese French toast with milk ice cream*

QUEIJO/ CHEESE

Selection of Portuguese Cheeses (£4 supplement per person)

Any guest with dietary requirements will be catered for individually, if necessary.

The mains need to be pre-order a week in advance.

Reservations cancelled with less than 7 day's notice may be subject to a cancellation fee of £25/ head

We use NUTS in the kitchen. Please tell us of any allergies or dietary intolerance VAT is included.

A discretionary 12.5% service charge will be added to your bill.