

Christmas Zala Dinner

Gala Dinner 24-12-2024

Drinks

White wine – Duque de Viseu Red wine – Marquês de Borba

MENU

King prawns salad in a crusty crepe, served with salad from our garden, poured with aurora sauce

Consommé with vegetables perals and Madeira wine aroma

Grilled filet of sea bass on a four-cheese risotto, served with basil-saffron sauce

Mango sorbet with passion fruit coulis

Roasted breast of duck, served with wild rice, green asparagus and grenadine sauce

Homemade vanilla and coffee semifreddo, glazed in white chocolate, served with cinnamon sauce

Coffee or tea Petits fours

€95.50

Price per Person – *Drinks Included*