Where CHRISTMAS Feels Like HOME

PESTANA ROYAL

PROGRAMA DE NATAL | CHRISTMAS PROGRAMME
PROGRAMME DE NOËL | WEIHNACHTSPROGRAMM

23.12 – QUARTA | WEDNESDAY | MERCREDI | MITTWOCH

17:30 – 18:00 | Reception Lobby

Cocktail de Natal | Christmas Cocktail | Cocktail de Noël | Weihnachts-Cocktail

Coro de Natal de Câmara de Lobos | Christmas Choir
Chœur de Noël | Weihnachtschor

23.12 – QUARTA | WEDNESDAY | MERCREDI | MITTWOCH

NOITE DO MERCADO | MARKET EVENING | SOIRÉE DU MARCHÉ | MARKTTAG

É neste dia e neste local que se pode sentir, de forma mais tradicional, o espírito de Festa que antecede o Natal. O Mercado dos Lavradores mantém-se aberto durante a noite, para acolher os agricultores de toda a ilha, que vêm ao Funchal vender os seus produtos. Ao início da noite, há um espetáculo de cânticos tradicionais de Natal na praça do peixe. Bandas de música e ranchos folclóricos animam toda a zona.

This is the day when we feel a really traditional festive spirit before Christmas. The market stays open all night making it one of the longest and most fun-filled nights of the year in Funchal. Farmers come to Funchal from all over the island to sell their products at this busy time. In the early evening there is a Christmas Carols concert in the fish market. There are bands, folk dancers and lots of entertainment all over the place.

C'est le jour où l'ont ressent un esprit de fête vraiment traditionnel avant Noël. Le marché reste ouvert toute la nuit, ce qui en fait l'une des nuits les plus longues et les plus amusantes de l'année à Funchal. Les agriculteurs de toute l'île viennent à Funchal pour vendre leurs produits en cette jour. En début de soirée, il y a un concert de Christmas Carols au marché aux poissons. Il y a des groupes, des danseurs folkloriques et beaucoup d'animation dans toute la zone.

Dies ist der Tag und der Ort, an denen die vorweihnachtliche Feststimmung auf traditionellste Weise zu spüren ist. Der Markt bleibt die ganze Nacht hindurch geöffnet und macht diese Nacht zu einer der längsten und unterhaltsamsten Nächte von Funchal. Von allen Regionen der Insel kommen die Landwirte nach Funchal, um in dieser geschäftigen Zeit ihre Erzeugnisse zu verkaufen. Am Abend findet auf dem Fischmarkt eine Aufführung traditioneller Weihnachtslieder statt. Musikkapellen und Folkloregruppen und andere Ereignisse sorgen im gesamten Gebiet für Unterhaltung.

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24.12 – QUINTA | THURSDAY | JEUDI | DONNERSTAG

18:30 – 21:30 | Restaurante São Lourenço
Jantar de Natal com Música ao Vivo
Christmas Dinner with Live Music
Dîner de Noël avec Live Musique
Weihnachts Abendessen mit Live Musik
19:00 – 21:00 | Live Sax
Dress Code: Smart Casual

18:00 – 00:00 | Primavera Lounge
20:00 – 23:00 | Musical Trio

25.12 - SEXTA | FRIDAY | VENDREDI | FREITAG

11:00 | Reception Lobby
Chegada do Pai Natal
Arrival of Santa Claus
Arrivée du Papa Noël
Ankunft des Weihnachts fater

18:30 – 21:30 | Restaurante São Lourenço
Buffet Especial de Natal
Christmas Dinner Buffet
Buffet Dîner de Noël
Weihnachtsbuffet
Dress Code: Smart Casual
19:00 – 21:00 | Live Violin

18:00 – 00:00 | Primavera Lounge
20:00 – 23:00 | Musical Trio

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MENU NOITE DE NATAL

SOPA

Aveludado de brócolos com presunto

BUFFET FRIO

Bar de saladas
Mexilhões com vinagrete e coentros
Cocktail de camarão com lima
Salmão fumado com nata azeda e alcaparras
Carnes frias e rabano
Seleção de enchidos com pão caseiro
Pancetta, presunto e balsâmico

BUFFET QUENTE

Bacalhau espiritual
Tentáculos de polvo assado com cominhos
Perca com broa de azeitonas e molho de açafrão
Perna de carneiro assada com cogumelos Portobello e alecrim
Peru recheado e castanhas caramelizadas
Leitão assado
Arroz de tamboril

ACOMPANHAMENTOS

Beringela gratinada com molho de tomate
Couscous com seitan, menta e linhaça
Batata salteada
Ragout de cogumelos e pimentos

MASSA

Fettuccine com frutos do mar e rúcula

GRELHA

Filete de picanha

PAELLA

Arroz de pato tradicional

SOBREMESAS

Seleção de pastelaria natalícia do nosso Chef
Fonte de chocolate
Tronco de Natal
Lampreia de ovos
Seleção de queijos, frutos secos e compotas caseiras
Fruta da estação

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CHRISTMAS EVE MENU

SOUP
Broccoli and prosciutto cream

COLD BUFFET
Salad Bar
Clams with vinaigrette and coriander
Prawns with lime cocktail
Smoked salmon with capers and sour cream
Cold cuts with horseradish
Sausages served with rustic bread
Pancetta and prosciutto with balsamic glaze

HOT BUFFET
Codfish with cheese and bechamel gratin
Roasted octopus with cumin
Perch with olive bread and saffron sauce
Roasted lamb leg with Portobello mushrooms and rosemary
Filled turkey and caramelized chestnuts
Roasted suckling pig
Anglerfish saucy rice

SIDES
Eggplant gratin with tomato sauce
Couscous with seitan, mint and line seeds
Sauteed potato
Ragout with mushrooms and bell peppers

PASTA
Fettuccine with seafood and arugula

ON THE GRILL
Rump steak fillet

PAELLA
Traditional duck rice

DESSERTS
Christmas pastry selection from our Chef
Chocolate fountain
Christmas roll cake
Egg lamprey
Cheese assortment, dried fruits and homemade jam
Seasonal fruits

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MENU DIA DE NATAL

SOPA
Creme de galinha com Pernod

BUFFET FRIO
Bar de saladas
Seleção de terrinas, tostas e compota de morango
Peru laminado, salpicão e brunoise de frutas
Rosbife com abacaxi e rebentos de amaranto
Pá de porco fumada, morcela e doce de abobora
Seleção de mariscos
Sortido de fumados e molho de iogurte

BUFFET QUENTE
Paupiette de peixe-espada com bisque de lagosta
Filete de robalo, azeite de ervas e miolo de camarão
Atum selado com sésamo e teriaki
Vitela assada, maçã glaceada e jus
Perna de pato com laranja e cerejas
Costeletas de cordeiro, pistachio e mostarda
Empadão de lentilhas e espinafres

ACOMPANHAMENTOS
Batata gratinada
Arroz de açafrão
Legumes assados
Tagliatelle com espargos e tomate seco
Linguini com tinta de choco e salmão fumado

GRELHA
Escalopes de peru com pimenta verde

PAELLA
Cataplana de mariscos

SOBREMESAS
Seleção de pastelaria natalícia do nosso Chef
Fonte de chocolate com morangos e marshmallows
Profiteroles
Seleção de queijos, frutos secos e compotas caseiras
Fruta da estação

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PESTANA
ROYAL

CHRISTMAS DAY DINNER

SOUP
Chicken broth with Pernod

COLD BUFFET
Salad Bar
Homemade pie selection, toasts and strawberry jam
Sliced turkey, peppered sausage and fruits brunoise
Roast beef with pineapple and amaranth sprouts
Smoked pig thigh, black pudding and pumpkin jam
Seafood selection
Smoked cold cuts and yogurt sauce

HOT BUFFET
Swordfish paupiette with lobster bisque
Seabass fillet, herb olive oil and shrimps
Seared tuna with sesame and teriyaki
Roasted veal, glazed apples and veal jus
Duck leg with orange and cherry
Lamb chops, pistachio and mustard
Lentils and spinach pie

SIDES
Potato Gratin
Saffron rice
Roasted vegetables

PASTA
Tagliatelle with asparagus and dried tomato
Linguini with cuttlefish ink and smoked salmon

ON THE GRILL
Turkey scallops with green pepper

PAELLA
Seafood “cataplana”

DESSERTS
Christmas pastry selection from our Chef
Chocolate fountain with strawberry and marshmallows
Profiteroles
Cheese assortment, dried fruits and homemade jam
Seasonal fruits