CHRISTMAS MENUS

2026

At Praia D'El Rey Marriott Golf & Beach Resort
we have prepared a magical Christmas for you
and your family.

MARRIOTT RESORT
PRAIA D'EL REY

TEMPERA RESTAURANT

CHRISTMAS DINNER BUFFET

DECEMBER 24TH 2026

STARTERS & SALADS SELECTION

Coastal prawns, fleur de sel and lemon
Roasted bell peppers, garlic and bread croutons
Mushroom pearl barley "Bulhão Pato" style (garlic, olive oil and coriander)
Courgette carpaccio with parmesan and rocket
Roast beef with blue cheese and watercress
Pork ear salad with artisanal pickles
Octopus marinated in vinaigrette
Melon with serrano smoked ham
Terrines, pâtés and cold cuts selection
Cheese board with jams, crackers, grissini and nuts
Plain salads: cucumber, carrot, tomato, bell peppers and lettuce
Dressings: balsamic vinaigrette, lemon vinaigrette, tartare sauce and marinated olives

MAIN COURSES

Chestnut cream soup
Roasted vegetable cream soup
Christmas codfish
Grilled octopus with potatoes and parsley
Beef steaks with Portuguese sauce and cured ham
Roasted turkey with chestnuts and figs
Roasted vegetables
Roasted potatoes with rosemary
Penne Neapolitan
Chef's finger food

SHOW COOKING

Roasted suckling pig belly with green peppercorn sauce

KIDS CORNER

Grilled chicken breast
Roasted potatoes
Fish fingers
Donuts
Gummies

DESSERTS

"Bolo-Rei" (portuguese christmas king cake), rice pudding, Portuguese french toasts in Port wine syrup, chocolate with citrus and spice delight, Portuguese egg pudding, orange roulade, chocolate cake, caramelized almond tart and sliced fruit

BEVERAGES INCLUDED

Quinta do Gradil Magnum red and white wine selection
Water and soft drinks
National beer

PRICE

85,00 € per person
Children 0 - 5 years: free
Children 6 - 11 years: 50% discount

TEMPERA RESTAURANT

CHRISTMAS LUNCH BUFFET

DECEMBER 25TH 2026

STARTERS & SALADS SELECTION

Picasso potatoes with lemon and dill
Boiled prawns with fleur de sel
Squid fisherman's style
Sweet peas with chorizo and red onion
Roasted vegetable couscous
Roasted sweet potato, smoked ham and rocket
Local cottage cheese with roasted pumpkin and rosemary honey
Quinoa with roasted vegetables
Terrines, pâtés and cold cuts selection
Cheese board with jams, crackers, grissini and nuts
Plain salads: cucumber, carrot, tomato, bell peppers and lettuce
Dressings: balsamic vinaigrette, lemon vinaigrette, tartare sauce and marinated olives

MAIN COURSES

Rustic farmer's soup
Creamy vegetable soup
Sea bass with coriander emulsion
Tuna with bell peppers sauce and mussels
Roasted kid goat with chestnuts
Beef steak with Port wine sauce
Sautéed vegetables
Potato gratin
Dried fruits rice
Orecchiette with mushrooms
Chef's finger food

SHOW COOKING

Roasted turkey with red berry sauce

KIDS CORNER

Sea bass
Pilaf rice
Chicken nuggets
Chocolate brownie
Gummies

DESSERTS

"Bolo-Rei" (portuguese christmas king cake), traditional Christmas cake, "sonhos" (Portuguese doughnuts), Alfeizerão sponge cake, caramelized almond tart, Abade de Priscos pudding (Portuguese egg and cinnamon custard), chocolate mousse, traditional Portuguese almond cake, "Aletria" (Portuguese vermicelli pudding) and sliced fruit.

BEVERAGES INCLUDED

Quinta da Manoella Magnum red and white wine selection
Water and soft drinks
National beer

PRICE

85,00 € per person
Children 0 - 5 years: free
Children 6 - 11 years: 50% discount

Treat yourself to an unforgettable Christmas
at Praia D'El Rey Marriott Golf & Beach Resort.

BOOKING AND INFORMATION
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MARRIOTT RESORT
PRAIA D'EL REY