

THANKS GIVING

WE INVITE YOU TO
Our celebration

28th
NOVEMBER | 2024

7:30 p.m



Estoril Vintage
HOTEL

**MAKE YOUR
RESERVATION!**

T:+351 214 666 050
E:estorilvintage@estorilvintage.com

ENTRADAS/STARTERS

Sopa de abóbora
Butternut squash soup

PRINCIPAIS/MAINS

Peru recheado assado
com molho e molho
de arandos à parte

*Roasted stuffed turkey EVH
with gravy and cranberry
sauce on the side*

Puré de batata
Mashed potatoes

Caçarola de feijão verde
Green bean casserole

Espiga de milho
Corn on the cob

Cenouras baby assadas
com balsâmico
*Balsamic roasted
baby carrots*

Cogumelos recheados
Stuffed mushrooms

Couves de Bruxelas
Brussel sprouts

SOBREMESAS/DESSERTS

Tarte de abóbora
Pumpkin pie

Tarte de maçã
Apple pie

Tarte de noz-pecã
Pecan pie

Fruta laminada
Laminated fruit

BEBIDAS/DRINKS

Água mineral, café ou chá
servidos com "Areias de Cascais"
Mineral water, coffee or tea
served with "Areias de Cascais"

80€
por pessoa
per person



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