

\*(V) - Vegetarian  
(VG) - Vegan  
(GF) - Gluten Free  
(DF) - Dairy Free



WHERE PORTUGAL MEETS THE UK IN EVERY BITE.



FESTIVE CELEBRATION MENU

|                   |        |
|-------------------|--------|
| FIVE COURSE MENU  | £49 PP |
| THREE COURSE MENU | £38 PP |
| TWO COURSE MENU   | £30 PP |

Canapé

ENTRADAS - STARTERS

HOT

Crème de Castanhas

A velvety chestnut soup with a delicate balance of earthy richness and subtle sweetness. (VG) (GF)

Sussurro de Alho

Succulent prawns in olive oil with golden garlic, a hint of chilli and fresh herbs. (GF)

Sagredos da Barriga

Tender, slow-cooked pork belly cubes glazed in a rich port wine and aromatic cumin sauce. (DF) (GF)

COLD

Salada Figo

Sweet figs meet tangy, creamy Rosary goat's cheese, finished with a delicate house vinaigrette. A harmony of sweet and savoury. (V) (GF)

Roupa Nova

A modern take on a Portuguese classic. Tender shredded salt cod, cabbage and potatoes, all pan-fried with golden garlic in hot olive oil. (GF)

| CHRISTMAS COCKTAILS  |       |
|----------------------|-------|
| Pastal de Na-tini    | 12.00 |
| Sparkly Partridge    | 10.50 |
| Cranberry Candy Cane | 11.50 |

| CHRISTMAS SPECIAL                          |       |
|--------------------------------------------|-------|
| Luxury liquor in a decadent chocolate cup. |       |
| Licor 35                                   | 5.50  |
| Ginjinha                                   | 5.50  |
| Crème de Menthe                            | 5.50  |
| Trio                                       | 14.00 |

ADD A GLASS OF PORTUGUESE FIZZ FOR ONLY £5.50

PRINCIPAL - MAIN COURSES

Borrego Assado

Succulent roast lamb with a rich honey and port sauce. (DF) (GF)

Peru Assado

Tender turkey roasted to golden perfection with a rosemary, garlic and thyme sauce. (DF) (GF)

Pato Cítrico

Tender duck with a vibrant citrus glaze, balancing rich savoury flavours with zesty freshness. (DF) (GF)

Bacalhau Guarda

Tender shredded cod baked with a creamy blend of sautéed onions, garlic and rich cream layered with mash potato and breadcrumbs.

Rolo da Terra

A flavourful, aromatic roll filled with roasted walnuts, sautéed mushrooms, caramelised onions and fresh herbs, wrapped in golden flaky pastry. (V) (VG)

All main courses are served with seasonal vegetables and potatoes.

SOBREMESA - DESSERTS

Bolo Rei

A festive Portuguese king cake bursting with candied fruits, nuts and raisins wrapped in soft, sweet dough. (V)

Mousse de Chocolate

Silky, rich dark chocolate mousse yielding a sumptuous, melt-in-the-mouth texture. (V) (GF)

Seleção de Queijos

A curated assortment of fine cheeses served with artisanal accompaniments.

Fihos

Traditional Portuguese fritters dusted with cinnamon and sugar. (V)

Arroz Doce

A comforting Portuguese rice pudding, slow-cooked with creamy milk, fragrant cinnamon and a hint of citrus zest. (GF)

Petit Four

\*An optional service charge of 12.5% is automatically added to the bill. This charge supports our staff and helps maintain a high level of service.  
Allergens: We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens. We do not declare every ingredient used within a dish on this menu and recipes may be subject to change.

If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally define allergens.  
Meat and fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.



# SANTOS + CO

FESTIVE FOOD MENU

