

SCARLETT

BRASSERIE & WINE BAR

# 3-Course Christmas Set Menu

24 & 25 DECEMBER

€50 PER PERSON WITH GLASS OF SPARKLING,  
PORT, TEA & COFFEE

## Aperitivo

Silica  
Sparkling wine Brut Super Reserva

## Starter

Caramelised Scallops  
with Peas, Balsamic Cream Sauce &  
Wasabi

## Main Course

Lamb Shank  
Roots vegetables, herbed white butter

Or  
Oven-baked Turkey Leg  
Served with grilled seasonal vegetables  
and potatoes

Or  
Flaked Codfish  
Served with mashed grain, roasted  
almonds

## Dessert

Variety of Portuguese Desserts  
Bolo Rei, Aletria, Rabanadas

Glass of Port  
Taylors 10 years  
Tea & Coffee

Prices are listed in Euros € and are inclusive of VAT. There is an optional 7% service charge.