

DINNER ON DECEMBER 24TH - €60,00 / PERSON

AT THE TABLE

Bread, Butter and Olives, Grilled Chouriço (traditional sausage) Cured Regional Cheese, Prawns

MAIN COURSE

Codfish with Vegetables Oven-roasted Portuguese-style Turkey Aubergine Stroganoff (v)

DESSERT

Traditional Christmas Desserts Buffet

DRINKS

Water, Soft Drinks and National Beer Vale d'el Rei Selection Wine (white and red) Port Wine and Regional Liqueurs, Coffee

DINNER ON DECEMBER 25TH - €65,00 / PERSON

AT THE TABLE

Bread, Butter and Olives, Grilled Chouriço (traditional sausage) Cured Regional Cheese, Boiled Prawns

MAIN COURSE

Octopus "à Lagareiro" (roasted octopus with olive oil and garlic) Oven-roasted Kid Goat "à Padeiro" (traditional Portuguese style) Noodles with Mushrooms and Vegetables (v)

DESSERT

Buffet of Traditional Christmas Desserts

DRINKS

Water, Soft Drinks and National Beer Vale d'el Rei Selection Wine (white and red) Port Wine and Regional Liqueurs, Coffee





TERMS AND CONDITIONS

Children's Conditions

- Up to 3 years old: children are our guests.
- From 4 to 11 years old: €32,50.

Capacity:

- Maximum Capacity 50 seats
- Maximum Capacity per Table 10 seats

Reservation Conditions

- Reservation required.
- The booking will be confirmed upon payment of a 25% deposit of the total event cost.
- The remaining 75% must be paid 4 days before the event date.
- Any extra consumption (not included in the menu) must be paid at the time of service/consumption.

Service

- Table service.

RESTAURANT'S INFORMATION

The Vale d'el Rei Restaurant offers ideal conditions to host events and celebrations of both small and large scale, providing guests with a warm atmosphere and quality service

CONTACTS AND RESERVATIONS

Restaurante Vale d'el Rei - Pedras d'el Rei

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