

Prime Christmas

GROUPS MENU

The PR1ME Energize Hotel Algarve

FUEL RESTAURANT by Chakall

MENU 1
FLAVOURS OF THE ALGARVE

COUVERT
Selection of artisan breads and aromatic butters

STARTERS
Seasonal comfort soup prepared with fresh, locally sourced ingredients

Trilogy of sharing starters:
Serrano chorizo croquettes with orange aioli

Goat's cheese tartlet with honey and walnuts

Sautéed prawns with sweet potato and piri-piri

MAIN COURSES
Sea bass served on a banana leaf, with creamy coconut rice and cataplana foam

OR

Slow-braised black pork cheeks in Port wine, served with traditional cornmeal and sautéed watercress

DESSERT
Traditional Algarve orange roll served with red berry sorbet and toasted almonds

BEVERAGES
Prime selection of white and red wines, beer, still and sparkling water, soft drinks and coffee

€35 per person

MENU 2
TRADITIONAL CHRISTMAS MENU

COUVERT
Selection of artisan breads and aromatic butters

STARTERS
Seasonal comfort soup prepared with fresh, locally sourced ingredients

Trilogy of sharing starters:
Cornbread with alheira sausage, caramelised onion and Port wine reduction

Marinated squid salad with seeded bread

Prawn bisque served with crispy bread

MAIN COURSES
Roasted cod loin with shellfish and pink prawns, crushed potatoes and caramelised turnip greens

OR

Turkey breast stuffed with alheira sausage and chestnuts, sweet potato purée and roasted vegetables

DESSERT
Traditional Portuguese fried French toast served with Algarve orange mousse and Port wine reduction

BEVERAGES
Prime selection of white and red wines, beer, still and sparkling water, soft drinks and coffee

€40 per person

MENU 3
FESTIVE MENU

WELCOME DRINK
A glass of Mimosa and a smoked salmon canapé with capers

COUVERT
Selection of artisan breads and aromatic butters

STARTERS
Seasonal comfort soup prepared with fresh, locally sourced ingredients

Trilogy of sharing starters:
Marinated carrot with garlic and orange, served on a fig vinaigrette

Marinated and seared tuna with roasted garlic and confit tomato

Mushrooms stuffed with alheira sausage and spinach

MAIN COURSES
Grilled octopus tentacles with regional sweet potato purée and sautéed vegetables

OR

Beef tenderloin tournedos with wild mushroom sauce, potato gratin and green asparagus

DESSERT
Festive Duet: Miniature almond Morgado cake and dark chocolate mousse with fleur de sel

BEVERAGES
Prime selection of white and red wines, beer, still and sparkling water, soft drinks and coffee

€45 per person

Some displayed food items may contain allergens.
For more information, please ask to see the list of ingredients.
All prices include VAT at the legal rate in force.

No dish, food product, or beverage — including the couvert — may be charged if not requested by the customer or if left unused.
This establishment has a Complaints Book available.

TERMS AND CONDITIONS

The PR1ME Energize Hotel Algarve

FUEL RESTAURANT by Chakall

PRICES
Prices are valid for a minimum group of 10 people and include:
VAT at the legal rate in force;
2 hours of waiter service;
Complimentary parking near the hotel (subject to availability).

BEVERAGES INCLUDED DURING DINNER SERVICE
Prime selection of white and red wine*, beer, water, soft drinks, and coffee;
*½ bottle per person
Bar service available after dinner until 01:00, with a 10% discount on consumption.

ADDITIONAL SERVICES AVAILABLE
Welcome cocktail on request, subject to an additional charge;
Entertainment and music on request, subject to an additional charge;
Vegetarian menu options available (please inform us in advance).

EVENT CONFIRMATION
Final confirmation of the number of guests and chosen menu is required up to 7 days before the event, and this will be the final number for billing purposes;

If the number of guests exceeds the confirmed amount, billing will be adjusted accordingly;

If there are any dietary restrictions or allergies, please inform us in advance.

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