

MONCHIQUE RESORT & SPA

CHRISTMAS 2026

FROM €110

per person, in a suite, based on double occupancy

CHRISTMAS PROGRAMME

24 DECEMBER | CHRISTMAS EVE

18:00–22:00 Christmas classics with background music

18:30 Welcome drink with an exclusive Monchique Resort selection

19:00–22:00 "Mercado Culinário" Christmas Eve Buffet Dinner, with a selection of Monchique Resort drinks

25 DECEMBER | CHRISTMAS DAY

OPTIONAL SECOND NIGHT

10:30–12:30 Christmas activities for children

12:30–15:00 Christmas Day Buffet Lunch, with background music and a selection of Monchique Resort drinks

19:00–22:00 Half-board dinner with the Chef's suggestion and a selection of Monchique Resort drinks

THE ONE-NIGHT PROGRAMME INCLUDES

- Accommodation on the night of 24 December
- Buffet breakfast
- Welcome drink
- Christmas Eve Buffet Dinner
- Selection of drinks during dinner
- 10% discount on spa treatments
- Covered and heated outdoor pool
- Parking, subject to availability

Programme available for one or two nights.

THE TWO-NIGHT OPTION ALSO INCLUDES

- Accommodation on the night of 25 December
- Buffet breakfast on 26 December
- Christmas activities for children
- Christmas Day Buffet Lunch
- Selection of drinks during lunch
- Half-board dinner
- Selection of drinks during dinner

ACCOMMODATION

ROOM TYPES	ONE NIGHT	TWO NIGHTS
Patio Balcony Suite	110 €	240 €
Patio Terrace Suite	115 €	250 €
Panoramic Balcony Suite	120€	260 €
Panoramic Terrace Suite	125 €	270 €
Monchique Suite	145 €	310€

Prices per person, based on double occupancy. VAT and legal taxes included.

GENERAL CONDITIONS

- Tables seat four guests. Larger groups are subject to consultation.
- Dietary restrictions or intolerances must be communicated at the time of booking.
- Maximum occupancy: 3 adults and 1 child or 2 adults and 2 children.
- Children aged 0–2: free of charge.
- Children aged 3–12: 50% discount.
- Third adult subject to a specific rate.
- Additional nights on request.

BOOKINGS

· www.monchiqueresort.com
· reservations@monchiqueresort.com
· TEL +351 282 240 130

BOOKINGS AND PAYMENTS

- 50% deposit required to confirm the booking.
- Remaining 50% due 10 days before arrival.
- Bookings made less than 10 days before arrival: full non-refundable payment.

CANCELLATION POLICY

- Free cancellation up to 10 days before arrival.
- Within 10 days of arrival or in case of no-show: full charge, non-refundable.

PERIOD

From 22 to 28 December 2026. The night of 24 December is compulsory. Bookings subject to availability.

MONCHIQUE
RESORT & SPA

BUFFET MENU 2026

✦ CHRISTMAS EVE DINNER ✦

24th DECEMBER

SIMPLE SALADS

- Baby leaf salad, mixed lettuce, rocket, watercress and citrus vinaigrette
- Tomato and red onion salad, oregano, fleur de sel and extra virgin olive oil
- Cucumber and fresh herb salad, mint, dill and white wine vinegar
- Algarvian carrot salad, garlic, parsley and cumin
- Roasted beetroot salad with orange vinaigrette
- Red cabbage salad, green apple and honey vinaigrette

COMPOSED SALADS

- Algarvian octopus salad, peppers, onion, coriander and paprika vinaigrette
- Shrimp and avocado salad, mango, rocket and citrus dressing
- Quinoa and roasted vegetable salad, pomegranate, goat cheese and herbs
- Fresh goat cheese and fig salad, cured ham, rocket and honey-thyme vinaigrette

STARTERS

- Traditional Monchique smoked meats and sausages
- Portuguese cheese board with jams
- Traditional codfish fritters
- Prawns sautéed in olive oil, garlic and chilli

SOUPS

- Chestnut and wild mushroom velouté, truffle oil and crispy leek
- Fish and seafood soup with coriander and toasted bread

FISH DISHES

- Olive oil confit cod loin, cornbread crust, caramelised onion and roasted pepper sauce
- Roasted sea bass fillet, lemon and herb sauce, with prawns and Mediterranean vegetables

MEAT DISHES

- Roasted pork loin, red wine sauce with rosemary from the Monchique hills
- Roasted leg of lamb with mint, garlic and rosemary sauce

VEGETARIAN DISH

- Creamy pearl barley with asparagus and pumpkin

LIVE COOKING

- Josper-grilled braised beef rump

SIDE DISHES

- Potato gratin with garlic, thyme and cured cheese
- Rice with dried fruits and aromatic herbs
- Roasted seasonal vegetables
- Cornbread migas with kale and black-eyed peas

KIDS CORNER

- Spaghetti bolognese
- Beef escalopes with mushroom sauce

CHRISTMAS DESSERTS

- King cake, queen cake, Christmas fritters, fried pastries, sweet vermicelli, rice pudding, egg-yolk lampreia, French toast with custard and Yule log
- Selection of sliced fresh fruit

INCLUDED DRINKS

- Welcome drink on arrival - sparkling wine and orange juice
- Monchique Resort drinks selection - white, red and rosé wine, draught beer, orange juice, still and sparkling mineral water, coffee and tea

75€| PER PERSON
VAT INCLUDED

Ages 0-2 free | Ages 3-12: 50% discount

Some of the food displayed and served may contain allergens.

by FLAGWORLD HOTELS

MONCHIQUE
RESORT & SPA

BUFFET MENU · 2026

Christmas Day Lunch

25th DECEMBER

Salads & Cold Starters

- Selection of mixed leaves, tomato, cucumber, beetroot and rocket
- Beef carpaccio with cured cheese shavings, rocket and balsamic reduction
- Smoked salmon salad with green apple, fennel and honey mustard dressing
- Caprese salad with fresh mozzarella, cherry tomatoes and basil pesto
- Chickpea salad with roasted vegetables and fresh herbs

Starters

- Portuguese cheese board with jams
- Traditional smoked sausages from the Monchique hills
- Boiled prawns
- Fresh mussels and clams

Soup

- Traditional Portuguese kale soup with crispy chorizo

Side Dishes

- Roasted baby potatoes with rosemary
- Saffron rice with dried fruits
- Roasted seasonal vegetables
- Sautéed turnip greens with garlic
- Sweet potato purée

Main Courses

- Portuguese-style roasted octopus with baby potatoes, garlic and coriander
- Traditional Christmas "Roupa Velha" — shredded codfish, potatoes, Portuguese cabbage, carrots and chickpeas with extra virgin olive oil, garlic and onion
- Traditional roasted suckling pig

Live Cooking Station

- Roasted stuffed turkey carving with traditional gravy

Hot Pasta Dish

- Pumpkin and walnut ravioli, sage butter, chestnuts and cured cheese

Kids Corner

- Chicken cordon bleu
- Pasta carbonara

Christmas Desserts

- King cake, queen cake, Christmas fritters, fried pastries, sweet vermicelli, rice pudding, egg-yolk "lampreia", French toast with custard and Yule log
- Selection of sliced fresh fruit

Included Drinks

- Monchique Resort drinks selection - white, red and rosé wine, draught beer, orange juice, still and sparkling mineral water, coffee and tea

55€ | PER PERSON
VAT INCLUDED

Ages 0-2 free | Ages 3-12: 50% discount

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