THE LINCE

SANTA CLARA



Festive Season

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This festive season, discover the magic of **The Lince Santa Clara**.

A season of togetherness, celebration and unforgettable moments unfolds in an atmosphere of timeless elegance, where every detail is thoughtfully considered. From the warmth of a beautifully set table to the quiet pleasure of being together, Christmas is an invitation to slow down, savor the moment and celebrate what truly matters. Because some moments are fleeting. And some are made to stay with us.

Christmas Eve Dinner

Starters

Galician-Style Octopus | Broken Eggs with Cured Ham, Asparagus and Wild Mushrooms | Acorn-Fed Cured Ham

Main Courses

Cod Loin with Extra Virgin Olive Oil, Penca Cabbage, Turnip Greens, Carrot, Shallot, Egg, Potato and Chickpeas | Roasted Milk-Fed Veal with Oven-Baked Rice and Creamed Spinach

Desserts

Puff Pastry with Chila Squash and Egg-Yolk Cream | Traditional Portuguese Cake "Bolo-Rei" | Traditional Portuguese Cake "Bolo-Rainha" | Walnut Cake with Egg-Yolk Cream | Creamy Portuguese Sponge Cake | Margaride Sponge Cake | Mini Traditional Pastries | Christmas Yule Log | Traditional Portuguese Christmas "Mexidos" | Monastery-Style Vermicelli Pudding | Pumpkin and Cinnamon Fritters | Portuguese Fritters in Cinnamon and Lemon Syrup | Christmas Spiced Fritters | Portuguese-Style French Toast | Homemade Rice Pudding with Cinnamon | Bread Pudding | "Abade Priscos" Pudding | Egg-Yolk Threads | Caramelised Portuguese Custard | Dark Chocolate Mousse | Profiterole Pinecone with Dulce de Leche | Red Wine-Poached Pear with Cinnamon | Assorted Fresh Fruit | Cheese Board with Homemade Preserves

Beverages

Still and Sparkling Water | Juices and Soft Drinks | Beer | The Lince Hotels Wine Selection (Rosé, White and Red) | Tea | Coffee

Christmas Lunch

Starters

Salmon “Belavista” Style | House-Smoked Fish with Lupo Roe and Pickled Ginger | Cod Terrine with Roasted Peppers | Mussels on the Half Shell with Green Sauce | Marinated Gilthead Bream, Our Style | Tricolour Stuffed Eggs | Marinated Vegetables with Chèvre Cheese and Oregano | Roast Beef with Horseradish Sauce and Balsamic Vinaigrette | Salmon Carpaccio with Capers and Shaved Egg | Beef Carpaccio with Shaved Parmesan | Regional Cured Meats and Sausages with Pickles and Olives | Sliced Acorn-Fed Cured Ham with Avintes Cornbread

Salads

Octopus Salad with Tricolour Peppers and Coriander | Black-Eyed Peas with Egg, Tuna and Green Sauce | Confit Cod Salad with Garlic | Sweet Potato with Salpicão and Dijon Mustard Sauce | Sautéed Squid Salad | Caprese Salad with Basil | Greek Salad | Lobster Russian Salad | Shrimp and Coriander Salad Endive with Walnuts and Mandarin | Shredded Carrot and Beetroot with Orange and Nuts | Mixed Leaf Salad | Tomato, Red Onion, Sweetcorn, Mixed Leaf and Carrot Salad | Watercress Salad

Monastery Delicacies

Portuguese Shrimp Risoles | Cod Fritters | Vegetable Samosas | Veal Croquettes | Spring Rolls | Portuguese Fritters | Breaded Alheira Sausage | Blood Sausage | Homemade Meat Bread | Prawns | Velvet Swimming Crab | Mussels on the Half Shell | Crabmeat Stuffing

Soups

Seasonal Vegetable Cream Soup with Virgin Olive Oil Infusion | Chicken Soup with Mint

Hot Dish Station

Octopus with Cornbread Crust | Sautéed Sea Bass Fillet | Monkfish and Prawn Brothy Rice | Traditional Portuguese “Roupa Velha” | Terrincho Kid Goat, Old-Fashioned Style | Portuguese-Style Beef Medallions | Selection of Glazed Fresh Vegetables | Pilaf Rice | Roasted Potatoes

Desserts

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Beverages

Still and Sparkling Water | Juices and Soft Drinks | Beer | The Lince Hotels Wine Selection (Rosé, White and Red) | Tea | Coffee

Christmas Eve Dinner

24th December 2026 | 7:30 pm
Plated Service.

150,00€ per Person

Christmas Lunch

25th December 2026 | 12:30 pm
Buffet Service.

110,00€ per Person

Complete Christmas Package

Accommodation, Christmas Eve Dinner and Christmas Lunch for two, starting from:

795,00€ One Night

1030,00€ Two Nights

1093,00€ Three Nights

1284,00€ Four Nights

Christmas Dinner Package

Accommodation, Christmas Eve Dinner for two, starting from:

575,00€ One Night

810,00€ Two Nights

873,00€ Three Nights

1064,00€ Four Nights

Reservations

guest.santaclara@thelincehotels.com
info.santaclara@thelincehotels.com
+ 351 936 835 585
+351 252 035 300

www.thelincehotels.com/santaclara | @thelincesantaclara

Terms and Conditions

Christmas Eve Dinner & Lunch:

VAT included at the applicable legal rate. Children up to 3 years old are complimentary. Children aged 4 to 12 benefit from a 50% discount. Children's menu is available upon request.

Christmas Programme:

One night's accommodation in a double room with breakfast included, a welcome cocktail, Christmas dinner, and Christmas lunch.

Terms and Conditions:

The rates quoted include VAT at the applicable legal rate. Packages are subject to availability at the time of booking and may be amended without prior notice. Supplements for additional nights are available upon request.

Payment Policy:

Prepayment must be made by bank transfer or via a payment link. A 50% deposit of the total booking value must be paid by 10 December 2026. For bookings confirmed after this date, the deposit will be requested upon confirmation. The remaining 50% must be paid no later than two days before arrival. In the event of cancellation or no-show, amounts already charged are non-refundable, in accordance with the cancellation policy.

Cancellation Policy:

Cancellations are free of charge until and including 9 December 2026. For cancellations made between 10 December 2026 and three days before arrival, a cancellation fee of 50% of the total booking value will apply. For cancellations made two days or less before arrival, in the event of a no-show or early departure, the full booking amount will be charged.