

inspira[®] Liberdade
Boutique Hotel



Christmas & New Year 2026

MAY YOUR FESTIVE SEASON HAVE AN INSPIRING TOUCH



Whether you're gathering family or friends, at Inspira Liberdade

you'll find the ideal setting to share moments, strengthen relationships,
and celebrate the very best of this season.

As the festive season approaches, we are pleased to present
our Festive Menus, created by Executive Chef Anderson Miotto,
thoughtfully crafted to surprise and elevate every dining experience.
With versatile spaces and dedicated service, every moment is carefully
designed to meet the expectations of those who value quality,
comfort, and authenticity.

THIS FESTIVE SEASON, CELEBRATE WITH US!
THE TEAM AT INSPIRA LIBERDADE BOUTIQUE HOTEL WISHES YOU
A MERRY CHRISTMAS AND AN INSPIRING 2027.

Luís Madera

Luís Madera
GENERAL MANAGER





Christmas Dinner

December 24, 2026 | 7pm – 10pm

AMUSE BOUCHE

Panko-crusted shrimp

Creamy avocado, cilantro, and lime 

STARTER

Octopus carpaccio

Fennel, orange, and herb vinaigrette  

MAIN COURSE

Codfish confit

Savoy cabbage cannelloni filled with potato and cornbread, parsley sauce 

DESSERTS

Traditional Buffet

Traditional bolo-rei and bolo-rainha 

“Sonhos” Portuguese fried dough pastries in Port wine syrup

“Coscorões” Crispy thin fritters

Creamy rice pudding 

Crème brûlée 

Orange and chocolate cake 

Lemon merengue tart

Sweet egg-yolk shots  

Fresh sliced fruit  

DRINKS

White and red wine selection

Water

Soft drinks

National beer

Tea and coffee

€105 per person





Christmas Dinner Vegetarian option

December 24, 2026 | 7pm – 10pm

AMUSE BOUCHE

Ricotta ball

Carrot and walnuts  

STARTER

Stuffed courgette with sautéed vegetables

Pomodoro sauce and mixed green salad  

MAIN COURSE

Roasted pumpkin with lentils and mushrooms

Roquefort cheese, caramelized walnuts and arugula  

DESSERT

Panna cotta

Coconut milk with mixed red berries  

DRINKS

White and red wine selection

Water

Soft drinks

National beer

Tea and coffee

€105 per person



Christmas Buffet

December 25, 2026 | 12:30pm – 3:30pm

HOT DISHES

- Butternut squash soup and toasted almonds 
- Stuffed turkey breast with spinach and dry fruits 
- Wild rice and seasonal winter vegetables 
- Roasted sea bass and toasted pistachios 
- Seasonal winter vegetables, lemon sauce 
- Gratin vegetable lasagna 

STARTERS AND COLD DISHES

- Game meat pie with Port wine reduction 
- Crispy shrimp with lemon aioli 
- Codfish fritters 
- Octopus salad, roasted pepper, and parsley 
- Smoked salmon, capers, and lemon 
- Board of roasted meats, mustards, and pickles 
- Portuguese cheeses 
- Portuguese charcuterie 
- Caesar salad 
- Grilled vegetable salad 
- Baby potatoes with cream cheese, pickled cucumber and dill 
- Selection of simple salads and dressings 

DESSERTS

- Traditional bolo-rei and bolo-rainha 
- "Coscorões" Crispy thin fritters
- "Sonhos" Portuguese fried dough pastries
- Chocolate yule log
- São Tomé chocolate mousse 
- Almond tart 
- Fraisier
- Orange sponge roll 
- Alfeizerão sponge cake 
- Pear and almond clafoutis 
- Fresh sliced fruit 

DRINKS

- White and red wine selection
- Water
- Soft drinks
- National beer
- Tea and coffee

€105 per person

Children from 5 to 12 years old: €52,50





New Year's Eve Dinner

December 31, 2026 | 7:00pm – 12:30am

AMUSE BOUCHE

Terrine de campagne

Fig and plum jam with Port wine, spiced bread  

FROM THE SEA

Glazed red mullet

Brown butter, baby vegetables, and lemon sauce 

FROM THE LAND

Beef tenderloin tournedos

Anna potatoes, wild mushrooms, glazed shallots,
and Madeira wine jus  

DESSERT

Vanilla foam dome

Raspberry, crunchy pistachio, and citrus sorbet  

TOAST

Portuguese sparkling wine

Raisins 

DRINKS

White and red wine selection

Water

Soft drinks

National beer

Tea and coffee

€140 per person





New Year's Eve Dinner Vegetarian Option

31 December 2026 | 7:00pm – 12:30am

AMUSE BOUCHE

Mushroom tartlet

Red onion in Port wine 

STARTER

Butternut squash soup

Toasted almonds   

MAIN COURSE

Green asparagus risotto

Aged Portuguese cheese and parsley oil 

DESSERT

Pineapple carpaccio

Coconut ice cream and lime zest   

£140 per person





Christmas Dinner

New Year's Eve Dinner

Children's Menu

STARTER

Creamy vegetable soup  

MAIN COURSE

Beef tenderloin steak

Basmati rice and sautéed vegetables  

or

Braised sea bass

Basmati rice and sautéed vegetables  

DESSERT

Chocolate and walnut brownie

Vanilla ice cream  

DRINKS

Water

Soft drinks

€52,50 per person





Terms & Conditions

To guarantee your reservation, full payment (100%) is required at the time of confirmation.

Cancellations may be made up to 15 days before the event date, with no penalty.

After this period, a cancellation fee equal to 100% of the total reservation amount will be applied.

Free for children up to 4 years old.

Allergens



Vegan



Lactose Free



Vegetarian



Nuts



Gluten Free



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