

**REID'S PALACE HOTEL
CHRISTMAS AND NEW YEAR'S
PROGRAMME AND ACTIVITIES
2008 / 2009**

Monday, 22nd December

Suggestion

Round Funchal with the open top bus

11.30 am

Aqua gym

3.00 pm

Jeep Safari

5.30 pm

Madeira Wine Tasting in Salon 28

7.00 pm

"À la carte" menu in "The Dining Room"

Pianist

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant

Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

9.30 pm

Guided visit to Funchal by night

Tuesday, 23rd December

8.00am

Yoga

9.30 am

Pico do Areeiro, walk to Balcões, Ribeiro Frio
(light lunch) and Santana

3.30 pm

Guided tour of Reid's gardens

4.00pm

Helicopter flight

7.00 pm

Champagne Gala Buffet in "The Dining Room"
with the Adler Trio
€ 73,00 p.p.
suit and tie

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant
Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

Wednesday, 24th December

10.00 am

Visit to the "Blandy " gardens and Orchid farm

11.30

Aquagym in the Pool

3.30 pm

Special Afternoon Tea in the Cocktail Bar

Please make your table reservation

4.00 pm

Children's Choir singing Christmas Carols in the Cocktail Bar

7.00 pm

General Manager's Cocktail and Christmas Carols
in the Tea Lounge

7.30 pm

Christmas Eve Gala Dinner in "The Dining Room"
with a Classical Quartet

5-course-set menu

€ 140,00 p.p.

Black tie or dark suit

7.30 pm

Christmas Eve Gala Dinner in "Les Faunes"
with live piano entertainment

5-course-set menu

€ 140,00 p.p.

Black tie or dark suit

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

12.00 am

Hot mince pies and red mulled wine in the Cocktail Bar

The Dining Room and "Les Faunes" Restaurant

Christmas Eve Gala Dinner

24th December 2008

Breton lobster and smoked salmon with green asparagus salad

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Broad bean cream soup with "Ibérico Pata Negra" cured ham

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Stewed red mullet with oregano, stuffed spring cabbage with fennel Greek style

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Roasted fillet of veal with laurel, chicory meuniere, potato puree and sautéed morels

* * *

Mango Christmas log with chocolate sauce and sesame crisp

€ 140,00 p.p.

Thursday, 25th December

10.00 am

Santa Claus comes to the Tea Lounge and brings
the Christmas stocking for the children

12.30 pm

Lunch by the Pools
with Viennese tunes with a Classical Trio
€ 27,50 p.p.

7.00 pm

Christmas Day Gala Dinner in "The Dining Room"
with a Classical Quartet
5-course-set menu
€ 140,00 p.p.
Black tie or dark suit

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant
with live piano entertainment
Black tie or dark suit

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

The Dining Room

**Christmas Day Gala Dinner
25th December 2008**

Boiled prawns with lemon verbena, sweet-and-sour apple salad
and acidulous sauce with saffron

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Celeriac cream soup with sautéed duck foie gras, reduction of
Porto wine Ramos Pinto 10 years old

* * *

Roasted cod with olive oil Esporão and chorizo slices from Alentejo

* * *

Roasted turkey with rosemary, glazed chestnuts with Madeira sugar honey cane

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Traditional Christmas pudding with Brandy sauce

€ 140,00 p.p.

Friday, 26th December

10.00 am

Easy Levada walk

3.30 pm

Guided tour of Reid's Gardens

5.30 pm

Evening Cruise on board the Gavião

7.00 pm

"À la carte" menu in "The Dining Room"

Pianist

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant

Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

9.30 pm

Guided visit to Funchal by night

Saturday, 27th December

9.30 am

Visit to Porto Moniz

11.30

Aquagym in the pool

5.00 pm

Dancing Class in the "Cocktail Bar"

7.00 pm

"Reid's Splendour Dinner Dance" with the Adler Band

5-course-set menu

€ 130,00 p.p.

Black tie or dark suit

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

The Dining Room

“Reid’s Splendour Dinner Dance”

27th December 2008

Octopus carpaccio with sautéed scallop, parsley sabayon
and Madeira wine Sercial 10 years old

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Boletus cream soup with white truffle puree

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Grilled sea bream fillet with coriander, diced marinated tomato

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Roasted rolled lamb carré with mint, crispy zucchini with thyme

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Cottage cheese tart with squash and almond compote, lemon sauce

€ 130,00 p.p.

Sunday, 28th December

10.00 am

Monte Palace and Toboggan ride

2.30 pm

Sailing trip on board the "Santa Maria

3.00 pm

"Thé Dansant" in our splendid The Dining Room

€ 28,00 p.p.

Smart casual - A jacket is preferred

7.00 pm

"À la carte" menu in "The Dining Room"

Pianist

7.30 pm

"À la carte" in "Les Faunes" Restaurant

Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

9.30 pm

Guided visit to Funchal by night

Monday, 29th December

Suggestion

Round Funchal with the open top bus

11.00 am

Flower arranging demonstration
with Anabela

11.30 am

Aquagym

3.00 pm

Jeep Safari

5.30 pm

Madeira Wine Tasting in Salon 28

7.00 pm

“À la carte” menu in “The Dining Room”
Pianist

7.30 pm

“À la carte” menu in “Les Faunes” Restaurant
Pianist

7.00 pm

“À la carte” menu in Ristorante Villa Cipriani

9.30 pm

Guided visit to Funchal by night

Tuesday, 30th December

8.00 am

Yoga

10.00 am

Nun's Valley and Câmara de Lobos

3.30 pm

Guided visit through Reid's gardens

7.00 pm

General Manager's Cocktail in the Tea Lounge
and

Champagne Gala Buffet in "The Dining Room"
with the Adler Trio (guitar)

€ 73,00 p.p.

suit and tie

7.30 pm

"À la carte" menu in "Les Faunes" Restaurant
Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

Wednesday, 31st December

9.30 am

Pico do Areeiro, walk to Balcões, Ribeiro Frio
(light lunch) and Santana

11.30 am

Aquagym

New Year's Eve Gala

7.30 pm

Gala Dinner in "The Dining Room"

with the

Swing Feel Band

Violin Duo

6-course-set menu

€ 280,00 p.p.

(including selected wines during dinner)

Black tie or dark suit

7.30 pm

Gala Dinner in "Les Faunes" Restaurant

with live entertainment

6-course-set menu

€ 280,00 p.p.

(including selected wines during dinner)

Black tie or dark suit

7.00 pm

Gala Dinner in Ristorante Villa Cipriani

with Violin Duo

6-course-set menu

€ 160,00 p.p.

Suit and tie

Midnight

Piping in the New Year

and

Medley of New Year tunes by

Pipe major MacGillivray from the Argyll and Sutherland Highlanders

1.30 am

"Canja" - traditional Madeira soup

Please make your table reservation

The Dining Room and "Les Faunes" Restaurant

New Year's Eve Dinner

31st December 2008

Marinated duck liver on Madeira Boal 10 years old, raisin brioche

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Cauliflower cream soup with crab pudding and caviar,
virgin olive oil scented with lemon grass

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Roasted sea bass with thyme and lemon,
gratinated couscous cake with cottage cheese
and sweet-and-sour bell peppers

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Tamarillo and ginger sorbet

* * *

Grilled beef medallion, duo of sautéed and
roasted potatoes with Périgord black truffles

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Hazelnut biscuit with creamed pistachio and praline mousse

€ 280,00 p.p. (selected wines included during dinner)

"Villa Cipriani" Restaurant

New Year's Eve Dinner

31st December 2008

Tuna bresaola carpaccio with fennel salad, olive pesto with cherry tomato confit

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Cannelloni of fresh pasta with Ricotta mousse and veal ragout with black truffles

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Fillet of turbot, scallops and prawns in three styles with spinach flan

* * *

"Sgroppino" green apple sorbet with Champagne

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Beef medallion, Parmesan and scented boletus with marjoram and polenta

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Nougatine mousse with Amaretto and coffee sauce

€ 160,00 p.p.

Thursday, 1st January

7.00 am - 11.30 am

Champagne breakfast in the Garden Room

12.30 pm

Lunch by the Pools

with Viennese tunes with a Classical Trio

€ 27,50 p.p.

6.00 pm

New Years Concert in the Auditorium of the Casino
(15 min. walk from Reid's)

7.00 pm

"À la carte" menu in "The Dining Room"

Pianist

7.30 pm

"À la carte" in "Les Faunes" Restaurant

Pianist

7.00 pm

"À la carte" menu in Ristorante Villa Cipriani

Note: A supplement will be charged for excursions out of the hotel.
Prices mentioned for meals in this programme do not include beverage unless stated otherwise.