
CHRISTMAS MENUS

PORTO PALÁCIO HOTEL



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CHRISTMAS DINNER

24 DEZEMBRO | 7:30pm to 10:30pm

COMPOSED SALADS

Octopus salad with peppers and green sauce
Smoked salmon salad with fusilli, sour cream, and fennel
Couscous salad with stewed vegetables and nuts
Black-eyed pea salad with tuna and egg
Leek and cheese salad

STARTERS

Stuffed crab
Shrimp
Mussels
Sliced ham with fruit
Marinated salmon
Roast suckling pig
Traditional Portuguese snacks
Selection of charcuterie
Selection of sliced cold meats
Cheese and ham quiche
Forest mushrooms with nuts, cherry tomatoes, and balsamic vinegar
Roasted green asparagus rolls wrapped in bacon
Sauces: Vinaigrette; Cocktail; Tartar; Yogurt; Caesar
Olive oil and vinegar

MAIN COURSES

SOUPS

Chicken with carrot and mint cream
Vegetable soup

FISH

Baked cod "com todos"
Octopus "à Lagareiro"

MEAT

Capon stuffed with nuts, sausages
Roast beef sliced with port wine

VEGETARIAN

Tofu in Portuguese sauce
Soya stew with butter beans and Portuguese cabbage

SIDE DISHES

Roast potatoes
Baked rice
Cream of greens and spinach
Steamed vegetables

DESSERTS

"Arroz doce"
Christmas log
Vermicelli
Bolo-rei
French toast with wine and spice sauce
Chocolate mousse
Custard flavored with cinnamon and lemon
"Ovar" sponge cake
"Azevias"
Mille-feuille with red fruits
Selection of fruit
Selection of national and international cheeses with jams
Toasts and biscuits

DRINKS

Selection of mature and green wines:
Covela green wine
Bulas DOC white wine
Bulas DOC red wine
Beer
Sparkling and still mineral water
Soft drinks
Fresh orange juice
Coffee or tea

95€
PER PERSON

GENERAL CONDITIONS: Children up to 3 years old - free, Children from 4 to 12 years old - 50% discount. **PAYMENT:** Reservation guarantee - 50% payment at the time of booking and the remaining 50% until December 6th. **PAYMENT METHOD:** Payment can be made by bank transfer (possible until December 20th) or directly at Reception, during a previously scheduled visit. **CANCELLATION POLICY:** Deposits are non-refundable. Failure to comply with the established deadlines may result in cancellation of the reservation.



CHRISTMAS LUNCH

25 DEZEMBRO | 12:30 p.m. to 3:00 p.m.

COMPOSED SALADS

Cod and chickpea salad with green sauce
Waldorf salad
Galician style octopus' salad
Quinoa salad with green asparagus, cherry tomatoes, and balsamic vinegar
Simple salad (lettuce, arugula, cucumber, beetroot, corn, and tomato)

STARTERS

Stuffed crab,
Shrimp pinecone with cocktail sauce
Mussels in green sauce with peppers and coriander
Iberian ham with Avintes cornbread
Marinated salmon with lime sauce
Traditional Portuguese snacks
Selection of charcuterie
Mushroom and island cheese quiche
Mushrooms stuffed with sausages
Duck terrine with port wine sauce
Crispy black pudding with pineapple
Chicken puff pastry pie with olives
Sauces: Vinaigrette; Cocktail; Tartar; Yogurt; Caesar
Olive oil and vinegar

MAIN COURSES

SOUP

Creamy chicken soup with eggs
Creamy vegetable soup

FISH

"Farrapo Velho"
Sea bass with grilled vegetables

MEAT

Turkey stuffed with sausages from Trás-os-Montes
Roast goatling with traditional flavors

VEGETARIAN

Vegetable lasagna

SIDE DISHES

Vegetable *ratatouille*
Roasted potatoes with rosemary
Baked rice
Turnip greens
Sautéed with garlic & olive oil

DESSERTS

Apple *strudel* with vanilla sauce
Bolo-rei
French toast with port wine syrup and spices
Crème fraîche flavored with cinnamon and lemon
"Sonhos" with honey sauce
Sweet vermicelli
Carrot cake with chocolate ganache
Ovar sponge cake
Christmas log
Bread pudding
Sliced fresh fruit
Selection of national and international cheeses with jams
Toasts and biscuits

DRINKS

Selection of mature and green wines:
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Bulas DOC white wine
Bulas DOC red wine
Beer
Sparkling and still mineral water
Soft drinks
Fresh orange juice
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INFORMATIONS E RESERVATIONS:

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