FLÔR DE SAL

HOTEL - VIANA DO CASTELO

CHRISTMAS BUFFET LUNCHES / DINNERS 2026

GROUPS AND COMPANIES



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Salads and Starters
Simple and composed salads

Vegetable cream soup

Sea bass fillet stuffed with ham
OR
Salmon fillet with lemon juice and capers
OR
Saleiro style flaked cod with vegetables and cornbread

Saleiro style pork tenderloin with chestnuts and pearl onions
OR
Oven roasted veal, our traditional style
OR
Viana style duck rice
OR
Grilled selection of meats with aromatic herbs and fleur de sel

Dessert Buffet
Bolo Rei – Traditional Portuguese Christmas cake
Pão de Ló – Traditional Portuguese sponge cake
Rabanadas – Portuguese Christmas style French toast
Fluffy chocolate cake
Portuguese burnt custard
Saleiro style pudding
Sliced fresh fruit
Cheese board

Mineral water
Sangria

36,00€
Price per person

Menu is valid for a minimum of 20 paid adults | VAT included at the applicable rates
Advance reservation required - Email: recepcao.flordesal@editoryhotels.pt - 00351 258 800 100

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LUNCHES / DINNERS CHRISTMAS 2026

GROUPS AND COMPANIES | TABLE SERVICE



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WELCOME

Christmas appetizer selection (3 varieties)

STARTER OR SOUP

Fish soup with croutons and coriander

OR

Queen scallops in the shell with pepper vinaigrette flavoured with coriander

MAIN COURSE

Saleiro style flaked cod with vegetables and cornbread
(Roast potatoes, sautéed vegetables)

OR

Sea bream fillet stuffed with ham

OR

Braised Iberian pork cheeks with sweet potato purée and sautéed broccoli

OR

Seared beef tournedos with asparagus, mushrooms and cherry tomato risotto

DESSERTS

Pineapple carpaccio with orange and ginger sauce, served with a scoop of vanilla ice cream

OR

Plate of freshly sliced seasonal fruit
(3 varieties)

OR

Portuguese Christmas style French toast with dried fruit syrup, served with a scoop of hazelnut and chocolate ice cream

OR

Portuguese burnt custard (Crème brûlée)

Mineral water
Sangria

39,50€
Price per person

VAT included at the applicable rates
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