CHRISTMAS DINNER MENU PORTO PALACIO HOTELE



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CHRISTMAS DINNER MENU

24 DECEMBER | 19:30pm to 22:30pm

SALADS

Octopus salad with peppers and green sauce Marinated red cabbage salad with raisins, apple, and Port wine Smoked salmon salad with fusilli, sour cream, and fennel Couscous salad with stewed vegetables and dried fruits Black-eyed pea salad with tuna and egg Leek salad with cheese and mayonnaise

STARTERS

Stuffed crab

Shrimp

Pickled mussels

Sliced cured ham

Marinated salmon

Roast suckling pig

Selection of traditional portuguese mini snacks

Variety of charcuterie

Selection of sliced cold meats

Vegetarian quiche

Quiche Lorraine

Selection of breads and cornbreads

Sauces: vinaigrette, cocktail, mayonnaise, Caesar, sweet chili, olive oil, and vinegar

SOUPS

Chicken broth with shredded egg Vegetables cream soup

FISH

Boiled codfish with traditional sides Lagareiro - style octopus

MEAT

Our traditional stuffed capon with its own sauce Sliced veal with Port wine sauce

VEGETARIAN

Stewed seitan in portuguese-style sauce Vegetable lasagna au gratin with parmesan cheese

SIDE DISHES

Roasted potatoes Baked rice Spinach purée Steamed vegetables

DESSERTS

Rice pudding

Yule log cake

Aletria

Bread pudding

Almond tart

Bolo-rei (Portuguese king cake)

Portuguese-style French toast with wine syrup and spices

Chocolate mousse

Custard cream with cinnamon and lemon

Moist sponge cake

Portuguese egg threads

Portuguese Almond Cake (Toucinho do Céu)

Fresh fruit selection

Selection of national and international cheeses with jams, crackers, and toasts

BEVERAGE

White wine Contacto Alvarinho – Vinhos Verdes White wine Lacrau Sauvignon Blanc - Douro Red wine Susana Esteban Aventura - Alentejo Red wine Grainha Reserva - Douro

Beer Soft drinks Natural Orange juice Mineral and sparkling water



