



CHRISTMAS DINNER 2026

THE
EDITORIAL
GARDEN
HOTEL

CHRISTMAS DINNER 2026

SOUP:

Pumpkin and Ginger Soup with Toasted Almonds

STARTERS:

Crunchy Red Cabbage Salad with Apple and Carrots

Potato Salad with Nuts

Tomato with Cheese from Santo da Serra and Aromatic Herbs

Roasted Beet Salad with Orange

Shrimp Cocktail

MAIN COURSE:

Garlic and marinated meat

Octopus "à Lagareiro"

Vegetable Ravioli

ACCOMPANIMENTS:

Rice Flavored with Plums

Fresh Sautéed Vegetables

Baked Sweet Potato

Smashed Potatoes

DESSERTS:

Chocolate Mousse with Caramelized Walnut

Passion Fruit Pudding

Coffee and Madeira Wine Tiramisu

Special selection of white and red wines

Coffee and Tea

(included)

90€
PER PERSON

INFORMATIONS AND RESERVATIONS

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