
CHRISTMAS EVE DINNER

PORTO PALÁCIO HOTEL



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CHRISTMAS EVE DINNER 2026 – MADRUGA RESTAURANT

December, 24th | 7:30 PM to 10:30 PM

SALADS

Simple salads: tomato, lettuce, cucumber, sweetcorn, beetroot and onion
Octopus salad with peppers and green sauce
Marinated red cabbage salad with raisins, apple and Port wine
Codfish salad with chickpeas, boiled egg and green sauce
Couscous salad with braised vegetables and dried fruits
Marinated tofu salad with cucumber, edamame and sesame
Caprese salad with cherry tomatoes, buffalo mozzarella and basil pesto

STARTERS

Stuffed crab
Prawns
Mussels in pepper escabeche
Sliced cured ham
Smoked salmon with fennel cream and capers
Roasted suckling pig with orange
Selection of portuguese traditional snacks
Assorted selection of charcuterie and cold cuts
Mushroom, spinach and island cheese quiche
Selection of breads and traditional cornbreads
Sauces: Vinaigrette, Cocktail Sauce, Mayonnaise, Olive Oil and Balsamic Vinegar

MAIN COURSES

SOUP

Traditional chicken soup with shredded egg
Vegetables cream

FISH

Traditional boiled codfish with all the traditional trimmings
Octopus à Lagareiro (roasted octopus with olive oil and garlic)

MEAT

Our traditional stuffed capon with its own gravy
Roast beef with Port wine sauce

VEGETARIAN

Soy and red bean stew with Portuguese kale
Roasted vegetable lasagne gratinated with Parmesan cheese

SIDE DISHES

Roasted potatoes
Oven-baked rice
Creamed spinach
Steamed vegetables

DESSERTS

Rice pudding flavoured with lemon
Christmas Yule Log
Egg and cinnamon Aletria (traditional portuguese sweet)
French-style caramel pudding
Bolo-Rei (Traditional Portuguese Cake)
Portuguese French toast with spiced wine syrup
Chocolate mousse
Moist sponge cake
Chia verrine with red berry coulis
Red berry cheesecake
Toucinho do Céu (Traditional Portuguese almond cake)
Selection of sliced fresh fruit
Selection of dried fruits and nuts
Selection of Portuguese and international cheeses with preserves
Selection of crackers and biscuits

BEVERAGES

Contacto Alvarinho White Wine – Vinhos Verdes
Lacrau Sauvignon Blanc White Wine – Douro
Susana Esteban Aventura Red Wine – Alentejo
Quinta do Arcossó Reserva Red Wine – Trás-os-Montes

Beer (with and without alcohol)
Soft drinks
Still and sparkling mineral water
Coffee or tea

110€
PER PERSON

Beverages Included

GENERAL CONDITIONS

Children up to 3 years old: Free of charge
Children aged 4 to 12 years old: 50% discount

PAYMENT

Full payment is required to confirm the reservation.
Reservations are available until 18 December, subject to availability.

PAYMENT METHOD

Payment may be made by bank transfer (available until 18 December) or in cash directly at the hotel reception, during a previously scheduled visit.

CANCELLATION POLICY

Payments are non-refundable.

INFORMATIONS AND BOOKINGS:
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