

CHRISTMAS DINNER

MENU

2026

THE
EDITORIAL
ARTIST

Firmeza – Porto

CHRISTMAS DINNER MENU

24TH DECEMBER 2026 | 19H30 - 22H00

STARTERS

Fava bean soup

and

Puff pastry with Camembert, figs, and rosemary

MAIN COURSE*

Traditional cod confit

served on a bed of vegetables and dried black olives

Or

Stuffed pork roll

with toasted pine nuts, turnip greens, and alheira sausage,
served with roasted potatoes

* When making your reservation, please let us know your
choice of main course (fish or meat)

DESSERTS

Christmas dessert buffet:

- Milk Cream
- Rice pudding
- Bolo Rei – traditional Christmas cake
- Pão-de-ló
- Sliced fruit
- Cheese selection

DRINKS INCLUDED

Still water

Sparkling water

Soft drinks

DOC Tavedo by Burmester Douro white wine

DOC Tavedo by Burmester Douro red wine

Tawny port by Caves Burmester (dessert buffet)

Coffee and Tea

83€
PER PERSON

INFORMATION AND RESERVATIONS:

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E | recepcao.artist@editorialhotels.pt

GENERAL CONDITIONS: Children up to 3 years old - free. Children from 4 to 11 years old - 50% discount.

PAYMENT: To confirm the reservation, 50% of the amount must be paid. The remaining 50% must be paid up to 5 days before the event.

PAYMENT METHOD: Payment can be made by bank transfer (with proof of payment) or in cash directly at reception, during a previously scheduled visit.

CANCELLATION POLICY: Deposits are non-refundable.



Information and reservations:

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