CHRISTMAS AT THE TABLE

CORPORATE CHRISTMAS MENUS · 2026

Celebrate the year's achievements over a meal, with an experience designed to bring teams together and share special moments



THE EDITORY
OCEAN WAY
HOTEL

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TABLE-SERVICE MENUS

Minimum 12 guests · Drinks not included

CELEBRATION MENU · €29 PER PERSON

One starter + one main course (meat or fish)
+ one dessert.

EXPERIENCE MENU · €38 PER PERSON

One starter + two main courses (fish and meat)
+ one dessert.

The company selects the dishes in advance for the entire group, except where dietary requirements have been communicated beforehand.

MENU SELECTION

STARTERS

Red sea bream ceviche

Beef carpaccio

Garlic prawns

Beef tartare with cured egg yolk

Salmon gravlax with pickled cucumber

Burrata with roasted tomato, pesto and balsamic reduction

FISH

Herb-crusted salmon with sautéed vegetables

Sea bass scented with lemon thyme, served with cornbread and cabbage migas

Crispy black scabbardfish with almonds and fried maize cubes

Confit salt cod with crushed potatoes, herbs and garlic

Crust-roasted sea bream with potatoes sautéed with onion and bacon

MEAT

Confit duck leg with dauphinoise potatoes

Veal paupiette with cured ham and truffled mashed potatoes

Beef medallions with twice-fried potato slices and pak choi

Slow-cooked beef shank with sautéed new potatoes

Turkey cordon bleu with York ham and cheddar, served with coriander and chilli rice

DESSERTS

Portuguese-style French toast with vanilla ice cream

Madeiran honey cake tiramisu

Vanilla panna cotta with Madeira wine

Cinnamon and spice cheesecake

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ABRA BUFFET

€49 PER PERSON · MINIMUM 30 GUESTS · DRINKS NOT INCLUDED

COLD DISHES & STARTERS

Tuna Niçoise salad

Tempura prawn terrine with lime mayonnaise

Fusilli with Mediterranean vegetables, sun-dried tomatoes and pesto

Roast beef with pickled red onion

Cheese platter with nuts and honey

Selection of Portuguese charcuterie

Selection of simple salads: lettuce, tomato, carrot and cucumber

Tomato and fresh cheese salad with basil pesto

Chicken Caesar salad

HOT DISHES

Roasted pumpkin soup with ginger and herb oil

Oven-baked duck rice with traditional Portuguese cured sausages

Beef medallions with mushroom and Madeira wine sauce

Slow-braised pork cheeks in wine

Roasted sea bass fillet with lemon and herb sauce

Portuguese-style olive oil octopus with salt-baked potatoes

SIDE DISHES

Oven-baked rice with almonds and raisins

Roasted baby potatoes with garlic and rosemary

Roasted Mediterranean vegetables with olive oil and herbs

DESSERTS

Caramelised Portuguese custard

Passion fruit panna cotta

Homemade dark chocolate mousse with sea salt flakes

Lemon meringue tart

Sliced fresh fruit

OCEAN WAY BUFFET

€69 PER PERSON · MINIMUM 30 GUESTS · DRINKS NOT INCLUDED

SALADS & STARTERS

Roasted carrot and pea soup with herb oil

Prawn, mango and avocado salad with lime and coriander

Beetroot salad with walnuts, honey and orange

Roast beef

Selection of cheeses and cured meats with nuts and honey

Red cabbage, green apple and carrot salad with yoghurt dressing

Chicken Caesar salad with Parmesan shavings and croutons

Tomato and fresh cheese salad with basil pesto

Selection of simple salads: lettuce, tomato, carrot and avocado

HOT DISHES

Gratinated salt cod

Roasted salmon with basil chlorophyll sauce

Panko-crusted black scabbardfish fillet with passion fruit sauce

Grilled beef rump escalopes with garlic butter

Roasted pork neck with farinheira sausage

Roast chicken with lemon, garlic and thyme

SIDE DISHES

Oven-baked rice with lemon and thyme

Potato gratin

Roasted sweet potato with sugarcane syrup

Roasted Mediterranean vegetables with olive oil and herbs

DESSERTS

Egg custard pudding with Madeira wine

Ocean Way tiramisu

Homemade dark chocolate mousse with sea salt flakes

American-style cheesecake with red berries

Sliced fresh fruit

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DRINKS & TERMS

DRINKS PACKAGES ARE CHARGED IN ADDITION TO THE FOOD MENU PRICE.

ESSENTIAL · €7.50 PER PERSON
Mineral water, soft drinks, freshly squeezed orange juice and coffee.

PREMIUM · €16.50 PER PERSON
Mineral water, soft drinks, freshly squeezed orange juice, coffee, Portuguese beer, and Busto Colheita white and red wines — Douro DOC.

WELCOME DRINK · €9.00 PER PERSON
Optional 30-minute service before the meal begins.
Mineral water, orange juice, white port and tonic, Martini, Aperol Spritz and sparkling wine.

BOOKING, PAYMENT & CANCELLATION TERMS

- A 50% deposit is required to confirm the booking; the remaining 50% must be paid no later than 5 days before the event.
- Deposits are non-refundable.
- Cancellations made at least 15 days before the event incur no additional penalty, but the deposit remains non-refundable. Cancellations made less than 15 days before the event incur a penalty of 50% of the total amount, corresponding to the deposit paid.
- Allergies, intolerances and other dietary requirements must be communicated in advance.

All prices include VAT at the applicable statutory rate and are subject to change without prior notice.