

---

# CHRISTMAS MENUS

## PORTO PALÁCIO HOTEL

---



[www.editoryhotels.pt](http://www.editoryhotels.pt)



# CHRISTMAS DINNER

24 DECEMBER | 7.30PM TO 10.30PM

## SALADS

Octopus with bell peppers and green sauce  
Chickpea and octopus salad  
Green asparagus with Iberian ham and cherry tomato  
Black-eyed beans with tuna and egg  
Celery and green apple salad

## STARTERS

Crab stuffing  
Prawns  
Mussels  
Iberian ham with laminated fruit  
Marinated salmon  
Roast suckling pig  
Poultry terrine  
Chef savoury snacks  
Charcuterie board  
Laminated cold meat  
Roast vegetable quiche  
Sautéed wild mushrooms with peas and sweet corn  
Veal carpaccio with aged cheddar-type cheese  
**Dressings:** Vinaigrette; Cocktail; Tartar; Yoghurt; Caesar;  
Olive oil and vinegar

## MAIN COURSE

### SOUP

Creamy chicken soup with carrots and mint  
Cream of vegetable soup

### FISH

Cod with boiled vegetables  
Grilled octopus in olive oil and garlic

### MEAT

Roast capon with nut, sausage meat and Port stuffing

### VEGETARIAN

Tofu in Portuguese sauce  
Soy stew with butter beans and Portuguese

## SIDE DISHES

Roast potatoes  
Oven-baked rice  
Spinach puree  
Steamed vegetables

## DESSERTS

Rice pudding  
Christmas log  
Sweet vermicelli  
Bolo-rei fruit cake  
French toast  
Sweet fried dumplings  
Creme brule  
Ovar sponge cake  
Orange roll  
Red fruit mille-feuille  
Fruit  
National and international cheeses with jams  
Crackers and biscuits

## DRINKS

Selection of mature and green wines: Singellus *vinho verde*  
Bulas DOC White Bulas DOC Red  
Beer  
Sparkling and still mineral water  
Soft drinks  
Fresh orange juice  
Coffee or tea

95€  
PER PERSON

**GENERAL TERMS AND CONDITIONS:** Children up to 3 years - free. Children from 4 to 12 years - 50% off. **PAYMENT:** To confirm the reservation, a 50% deposit is required at the reservation moment and the remaining amount until December 20th. **PAYMENT OPTIONS:** Bank transfer (until December 20th) or in cash directly in the front desk (appointment required and until December 20th) **CANCELLATION POLICY:** Deposits are non-refundable.



# CHRISTMAS LUNCH

25 DECEMBER | 12.30PM TO 3.00PM

## SALADS

Cod and chickpea salad  
Waldorf salad  
Galician octopus salad  
Tuna salad with olives and string beans  
Crudités platter

## STARTERS

Crab stuffing  
Shrimp with cocktail sauce  
Mussels in pickled sauce  
Iberian ham with Avintes corn bread  
Marinated salmon with lime sauce  
Chef's savoury snacks  
Charcuterie board  
Cheese quiche  
Mushrooms stuffed with sausage meat  
Rabbit terrine with black plums  
Crispy duck with apples  
Chicken puff pastry with olives  
**Dressings:** Vinaigrette; Cocktail; Tartar; Yoghurt; Caesar;  
Olive oil and vinegar

## MAIN COURSE

### SOUP

Creamy chicken soup with eggs  
Cream of vegetable soup

### FISH

Farrapo Velho (tossed cod, potatoes and greens)  
Seabass with grilled vegetables

### MEAT

Turkey stuffed with sausage meat  
Roast kid with traditional flavours

### VEGETARIAN

Vegetable lasagne

## SIDE DISHES

Vegetable ratatouille  
Roast potatoes with rosemary  
Oven-baked rice  
Greens  
Sautéed with garlic & olive oil

## DESSERTS

Apple custard strudel  
Bolo-rei fruit cake  
French toast  
Creme brulee  
Sweet dumplings with honey sauce  
Sweet vermicelli  
Orange roll  
Ovar sponge cake  
Christmas log  
Bread pudding with sultanas  
Fresh laminated fruit  
Portuguese and international cheese board and jams  
Crackers and biscuits

## DRINKS

Selection of mature and green wines: Singellus *vinho verde*  
Bulas DOC White Bulas DOC Red  
Beer  
Sparkling and still mineral water  
Soft drinks  
Fresh orange juice  
Coffee or tea

95€  
PER PERSON

**GENERAL TERMS AND CONDITIONS:** Children up to 3 years - free. Children from 4 to 12 years - 50% off. **PAYMENT:** To confirm the reservation, a 50% deposit is required at the reservation moment and the remaining amount until December 20th. **PAYMENT OPTIONS:** Bank transfer (until December 20th) or in cash directly in the front desk (appointment required and until December 20th) **CANCELLATION POLICY:** Deposits are non-refundable.



---

**INFORMATION AND RESERVATIONS:**

T | +351 226 086 600

E | [portopalacio@editorystudios.pt](mailto:portopalacio@editorystudios.pt)

[www.editorystudios.pt](http://www.editorystudios.pt)

---

