

MENU GROUP MENU FOR COMPANIES

Christmas 2026

THE
EDITORIAL
ARTIST

Firmeza – Porto

GROUP MENU FOR COMPANIES

CHRISTMAS 2026

Celebrate the most wonderful time of the year with an experience designed to bring people together, raise a glass and create memorable moments.

WELCOME FOOD

A selection of refined bites to welcome your guests and set the tone for your celebration.

- . Alheira Croquette Chestnut mousse and black garlic
- . "A Escola by The Artist" Cones A selection of different flavours and textures
- . Traditional Portuguese Savoury Pastries
- . Sea Bass Ceviche Spicy mango and avocado
- . Fried Sardines Mustard and honey aioli
- . Pumpkin Velouté Shot Roasted fennel

2 Appetizers

8,50€

Per person

4 Appetizers

13€

Per person

6 Appetizers

17€

Per person

Service duration: 30 minutes

GROUP MENU FOR COMPANIES

CHRISTMAS 2026

ARTIST MENU

A celebration of flavour, tradition and elegance

STARTER

Poultry Velouté
Sour cream and fresh chives

OR

Green Asparagus Bruschetta
Portuguese Island cheese and balsamic reduction

MAIN COURSE

Roasted Monkfish
Confit onions and tomato & potato scramble

OR

Stuffed Turkey Roulade
Cheese, ham, green apple and pecan nuts, served with creamy carrot and coriander purée

OR

Chickpea "Brás" (Vegetarian option)
Black olive powder

DESSERT

Christmas Trilogy by Editory Artist
A selection of flavours celebrating the essence of Christmas

OR

Traditional Portuguese "Fatias Douradas"
Port wine and spices

28,50€

PER PERSON

Beverage package not included

To ensure a smooth dining experience, the selected starter, main course and dessert should be the same for the entire group, except in the case of special dietary requirements communicated and agreed upon in advance.

SUPPLEMENT Christmas Dessert Buffet – 4 varieties | 12,00€ per person

GROUP MENU FOR COMPANIES

CHRISTMAS 2026

EDITORIAL ARTIST MENU BY A ESCOLA

Tradition, creativity and flavours that invite you to celebrate

STARTERS

Asparagus Velouté
Crispy ham and mini garlic-scented sourdough toasts

AND

Smoked Salmon Blinis
Creamy mascarpone and mint caviar

MAIN COURSE

Cod Loin
Bean and Portuguese kale migas, a contemporary interpretation of traditional Portuguese flavours

OR

Roasted Beef Shank "À Padeiro"
Creamy potato purée

OR

Portobello & Tofu Stroganoff (Vegetarian option)
Pilaf rice and fresh parsley

DESSERT

Christmas Trilogy by Editorial Artist

OR

Chocolate Textures

37,50€

PER PERSON

Beverage package not included

To ensure a smooth dining experience, the selected starter, main course and dessert should be the same for the entire group, except in the case of special dietary requirements communicated and agreed upon in advance.

SUPPLEMENT Christmas Dessert Buffet – 4 varieties | 12,00€ per person

CHRISTMAS BUFFETS

For groups looking for a more relaxed and diverse dining experience, we also offer a selection of Christmas Buffet options.

For further information regarding available options and conditions, please contact us.

CHRISTMAS AFTERNOON TEA

Available between 3 p.m. and 6 p.m.

- . Mini Portuguese Custard Tarts
- . Traditional Portuguese Christmas Cake — Bolo-Rei
 - . Fresh Fruit Skewers
 - . Moist Portuguese Sponge Cake
 - . Mini Cheese & Ham Sandwiches
- . Selection of Traditional Portuguese Savoury Pastries
 - . Selection of Teas
 - . Fresh Orange Juice
 - . Still & Sparkling Water

22,50€
PER PERSON

(service duration: 1 hour 30 minutes)

EXTRAS

National & International Cheese Board - **10,00€ per person**

Regional Portuguese Charcuterie Board - **9,00€ per person**

DRINK SUPPLEMENTS FOR CHRISTMAS GROUPS “A ESCOLA” 2026

WELCOME DRINK

Option A - 14,00€

- . Port and tonic
- . Tavedo white and red wine from the Douro region
- . Soft drinks
- . Still and sparkling water

Service provided for 30 minutes

Option B - 17,00€

- . A Escola by Artist cocktail
- . Tavedo white and red wine from the Douro region
- . Fresh orange juice
- . Soft drinks
- . Still and sparkling water

Service provided for 30 minutes

DRINK SUPPLEMENT DINNER

Option A – 15,50€

- . Selection of Tavedo (Burmester) White and Red Douro Wines
- . Soft drinks
- . Still and sparkling water
- . Coffee

Option B – 21,00€

- . Sousa Lopes white Vinho Verde
- . Kopke DOC Douro red wine
- . Soft drinks
- . Still and sparkling water
- . Coffee

Option C – 30,50€

- . Kopke São Luiz Douro White Wine
- . Quinta Aciprestes Douro Red Wine
- . Soft Drinks
- . Fresh Orange Juice
- . Sparkling and Still Water
- . Burmester Tawny Port Wine
- . Coffee

Non-Alcoholic Option – 12,00€

- . Pineapple Mocktail
- . Fresh Orange Juice
- . Soft Drinks
- . Sparkling and Still Water
- . Coffee

SUPPLEMENT Burmester Tawny Port – **6€ per person**
(available as a supplement to Dinner Beverage Options A and B.)

Looking for something you haven't found? Share it with us

GENERAL CONDITIONS: To confirm your reservation, 50% of the payment must be made.

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:
+351 220 132 700
recepcao.artist@editorystudios.pt