
CHRISTMAS LUNCH

MADRUGA RESTAURANT



www.editoryhotels.pt



CHRISTMAS LUNCH - MADRUGA RESTAURANT

25 DECEMBER | 12:30 PM to 3:00 PM

SALADS

Simple salads: lettuce, arugula, cucumber, beetroot, sweetcorn and tomato

Codfish salad with chickpeas, boiled egg and green sauce

Roasted vegetable salad with pumpkin seeds

Tuna salad with black-eyed peas and fresh herbs

Asian salad with grilled sweet and sour chicken and mixed vegetables

STARTERS

Stuffed crab

Prawn cone with cocktail sauce

Mussels in green sauce with peppers and coriander

Iberian cured ham with Avintes cornbread

Selection of traditional Portuguese savoury pastries

Selection of cured meats

Roasted vegetable and island cheese quiche

Sauces: Vinaigrette, Cocktail Sauce, Mayonnaise, Olive Oil and Balsamic Vinegar

MAIN COURSES

SOUPS

Traditional chicken soup flavoured with mint

Vegetables cream

MEAT

Stuffed turkey with traditional Trás-os-Montes sausages

Roast kid goat with traditional Portuguese flavours

FISH

Traditional Farrapo Velho

Toasted salmon with courgette and roasted tomato, served with a butter and sparkling wine sauce

VEGETARIAN

Chickpea curry with pumpkin and spinach

Three-bean vegan chili with roasted sweetcorn

SIDE DISHES

Roasted potatoes with rosemary

Oven-baked rice

Sautéed turnip greens with garlic and olive oil

DESSERTS

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

Chocolate and red berry cake

Toucinho do Céu (Traditional Portuguese almond cake)

Selection of sliced fresh fruit

Orange roll cake

Crème brûlée flavoured with cinnamon and lemon

Selection of national and international cheeses with jams

Selection of dried fruits and nuts

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

85€
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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