

CHRISTMAS MENU 2022



Groups and Business

THE
EDITORY
COLLECTION
HOTELS



WELCOME FOOD

"ARTISTAS"

Prawns in kadaif pastry with curry sauce and Douro's olive oil Corn crunch with artichoke, quince and Port wine sauce Suckling pig with peper cream and sweet patotoes 6,50€
per person

"TASTING EXPERIENCE"

By Hugo Dias Design

8,50€
per person





27, ^{00€}

THE TRADITION SCHOOL

1 Starter + 1 Main Course + 1 Dessert + Coffee + Traditional Portuguese Christmas Cake "Bolo-rei"

STARTER

(choose one option)

Poultry cream with green asparagus crunch and aromatized sesame with cumin Cauliflower, forest mushrooms and cashew nut Octopus tartar with wakame and smoked ginger stock

FISH

(choose one option)

Grouper with pistachio crust and "farinha de pau" Low temperature Codfish with red bean migas and Portuguese kale in Douro's olive oil and garlic.

MEAT

(choose one option)

Slowly stewed pork cheek in red wine with sweet potato and snap peas Loin wrapped with bacon on vegetable rosti and pack choi

VEGAN

(choose one option)

Soya stew with red beans, portuguese cabbage and pleurotous Chickpea brás and leek with tofu and black olive

DESSERT

(choose one option)

Christmas – Tasting of Tradicional Portuguese Flavours Homemade Fatias Douradas with hazelnut crunch and white port wine Sweet Quinoa aromatized with lemon and granola nougat



40, 00€ per person

"A ESCOLA BY THE ARTIST"

3 Experiences + Main Course + Dessert + Coffee + Tradicional Portuguese Christmas Cake "Bolo-rei"

Let yourself be surprised by the imagination of our Chef Hugo Dias and his team of Food Artists in an experience of Christmas senses and flavors.

Drinks not inclued.





COOKING WORKSHOPS By Hugo Dias



3 Experiences + Main Course + Dessert + Coffee + Petit fours

Time: 5h (workshop included and Lunch or Dinner)

MENU SUGGESTED BY THE CHEF HUGO DIAS

Kitchen Kit - 22,50€ (included apron and kitchen cap)

Minimum group of 15 and maximum group of 25. Drinks not included





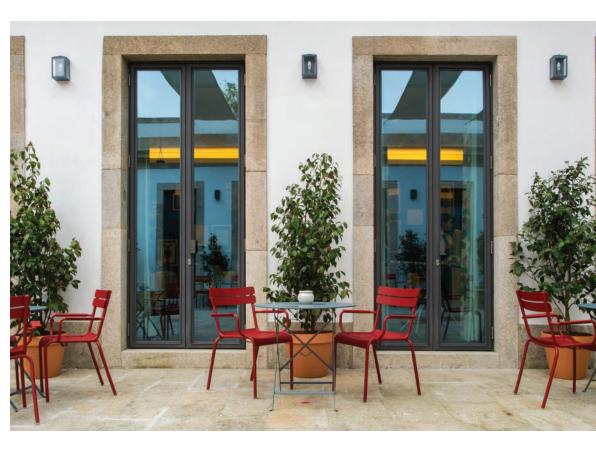
B'ARTIST TES BREAK

Teas Selection
Orange Juice
Custard cream flavoured with tym
French Croissant
Tradicional Portuguese Cake "Pão de Ló"
Mini Sandwich
Mini tradicional Christmas crispy bread
Tradicional Portuguese Cake "Bolo Rei"
Porto Wine Tawny

Extras:

Selection national and internacional Cheese board: 9,50€ Selection Portuguese cured smoked board: 9,50€







DRINKS SUPLEMENT

OPTION A

Douro Wine Selection Fruit juice Soft drink Water 7,50€
per person

OPTION B

Douro DOC Wine Kopke São Luiz Fruit juice Soft drink Water 8,50€
per person





GENERAL TERMS AND CONDITIONS

SPECIAL CONDITIONS:

Children from 0 to 4 free From 5 to 12 50% discount

Special discount of 10% for employees and companies of the SONAE group, applicable to the total value of the event

Menus available for Lunch and Dinner

RESERVATION SUBJECT TO SPACE AVAILABILITY.

Confirmation of the event should be made at least 7 days in advance as well as the indication of the final number of people and the intended menu.

For reservation confirmation it is necessary to pay 50% of the total amount in advance.

Prices presented per person, including VAT at the legal rate.

Workshop for more than 15 people, subject to a space rental supplement.

Exclusive event for bookings over 30 people.

Space exclusivity subject to availability (Room 1 or Room 2) and payment of supplement per person. A corkage fee of $7.5 \\color black is charged.$

The permanence in the space after the end of operation, requires payment of a supplement of €10 per hour per employee.

INFORMATION AND RESERVATIONS

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