



A Escola  
*by the artist*

# CHRISTMAS MENU 2022

Groups and Business



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[aescolabytheartist.com](http://aescolabytheartist.com)



## 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





## MENU

**27,00€**  
per person

### 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



## MENU

**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 included.*







## MENU

# COOKING WORKSHOPS

By Hugo Dias

**65,00€**  
per person

**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*





## MENU

**12,50€**  
per person

## 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€





## MENU

### DRINKS SUPPLEMENT

#### 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€ 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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