

CHRISTMAS TAKE-AWAY

THE FLAVORS OF TRADITION IN YOUR HOME



STARTERS

- Poultry quiche with prunes and island cheese
- Roasted vegetable quiche with island cheese
- Selection of portuguese traditional snacks (3 varieties) – 30 units |
- Marinated salmon with dill and lemon, served with caper sauce (serves 5 people)

UNITS | PVP

UN. | 22,00€

UN. | 22,00€

UN. | 25,00€

UN. | 40,00€

MAIN DISHES

- Oven-roasted kid goat Minho-style* (serves 12 people)
- Stuffed turkey with traditional portuguese sausages* (serves 12 people)
- Stuffed capon Freamunde-style* (serves 8 people)
- Boiled codfish with traditional sides (per person)
- "Farrapo Velho" (traditional Portuguese dish with shredded cod, potatoes and greens) (per person)

UN. | 230,00€

UN. | 175,00€

UN. | 195,00€

UN. | 27,00€

UN. | 21,00€

*Served with:

- Spinach purée
- Oven-roasted potatoes with chestnuts and pearl onions
- Baked rice with traditional portuguese sausages

DESSERTS

- Bolo-rei (Portuguese traditional cake)
- Custard cream (1L)
- Portuguese-style French toast (12 units)
- Moist sponge cake
- Yule log cake (1kg)
- Orange roll cake (1kg)

KG | 20,00€

UN. | 12,00€

UN. | 15,00€

*/-1 KG | 18,00€

UN. | 18,00€

UN. | 15,00€

HAPPY HOLIDAYS MENU (4 PEOPLE)

140,00€

Starter (select 1 option)

- Poultry quiche with prunes and island cheese
- Roasted vegetable quiche with island cheese
- Selection of portuguese traditional snacks (3 varieties)

Main Dish (select 1 option)

- Stuffed turkey with traditional portuguese sausages
- Boiled codfish with traditional sides

Dessert (select 2 options)

- Custard cream
- Portuguese-style French toast
- Moist sponge cake
- Yule log cake
- Orange roll cake

Orders: Orders can be placed until December 17. **Payment:** Reservation guarantee: 100% payment at the time of booking. **Payment methods:** Bank transfer (until December 17) Cash, directly at the reception desk, by prior appointment. **Cancellation policy:** Deposits are non-refundable.

PORTO PALÁCIO
CONGRESS HOTEL & SPA

Information and reservations:
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