

HOLIDAYS SEASON

2025/2026





CHRISTMAS

CHRISTMAS DINNER

Buffet - december 24th

Restaurante D. Pedro II

19h00 - 22h00

WELCOME

DRINK

Terras do Demo Sparkling wine

Vinho do Porto Dry wine

Porto Tónico wine

STARTERS

Assorted artisanal breads, broa de Avintes and fine toast
points

Codfish and olive pâté

Cockle and cuttlefish ink turnovers

Salt cod fritters

Mini chicken and mushroom pies

COLD COURSES

Simple salads

Beetroot and walnut salad with balsamic vinegar

Shredded salt cod with chickpeas, egg and parsley

Shrimp and green apple salad with citrus mayonnaise

Cured ham and smoked pork loin with fig compote

Beef carpaccio with olive oil, requeijão de Seia (fresh cheese)
and Esporão olive oil



HOT COURSES

Roasted cauliflower cream with mushrooms and coffee

Turnip greens rice with red beans |

Sautéed vegetables | Roasted potatoes

Traditional Christmas codfish (boiled with vegetables and eggs)

Roast pork loin with chestnuts and apple

DESSERTS

Portuguese King Cake | Sponge cake

Portuguese-style French toast | Vermicelli pudding |

Portuguese crème brûlée

Portuguese doughnuts | Chocolate mousse

Cheese board with pumpkin jam and dried fruits

Sliced fruit

DRINKS

Still and sparkling mineral water

Soft drinks

Orange juice | Pineapple juice

Vallado red and white wine

Coffee | Tea

100, 00 euros

IVA included at the legal rate in force. Children up to 2 years old: free of charge. From 3 to 10 years old: 50% discount.

If you have an allergic reaction or food intolerance, please let us know (e.g. milk, eggs, fish, shellfish, nuts, chestnuts, peanuts, wheat, soya, celery, gluten, mustard, rosemary, etc.) Regulation no. 1169/2011 Annex II of 25 October.



CHRISTMAS LUNCH

Buffet - december 25th

Restaurante D. Pedro II

12h00 - 15h00

WELCOME DRINK

Terras do Demo sparkling wine

Porto Dry wine

Porto Tónico wine

STARTERS

Assorted artisanal breads, broa de Avintes and fine toast points

Codfish and olive pâté

Cockle and cuttlefish ink turnovers

Salt cod fritters

Mini chicken and mushroom pies

COLD COURSES

Simple salads

Potato salad with garlic and herb mayonnaise

Smoked salmon with dill and lemon dressing

Octopus salad Douro-style

Cured duck breast with orange sauce

Roast beef with old-fashioned mustard sauce

90, 00 euros

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CHRISTMAS LUNCH

Buffet - december 25th

Restaurante D. Pedro II

12h00 - 15h00

HOT COURSES

Pumpkin and ginger cream soup

Tomato rice with butter beans |

Sautéed vegetables | Roasted potatoes

Codfish with cornbread crust

Traditional duck rice

DESSERTS

Portuguese King Cake | Sponge cake

Portuguese-style French toast | Vermicelli pudding

Portuguese crème brûlée

Portuguese doughnuts | Chocolate mousse

Cheese board with pumpkin jam and dried fruits

Sliced fruit

BEBIDAS

Still and sparkling mineral water

Soft drinks

Orange juice / Pineapple juice

Sílica red and white wine

Coffee / Tea

90, 00 euros



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NEW YEAR



NEW YEAR'S EVE DINNER

Menu - december 31st

Restaurante D. Pedro II
20h

WELCOME DRINK

Murganheira sparkling wine

Porto Dry wine

Porto Tónico wine

APPETIZERS

Mini mozzarella and cherry tomato skewers

Smoked salmon canapés

Assorted savoury pastries

Crab vol-au-vent

Vegetarian toast

Duck roast beef with orange sauce

Meatballs with cinnamon

AMUSE-BOUCHE

Foie gras and Port wine bonbon

STARTER

Gratinated scallop with creamy mushroom purée and coral crisp

160, 00 euros

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NEW YEAR'S EVE DINNER

Menu - december 31st

Restaurante D. Pedro II

20h

FISH

Sea bass with celery purée, fine green beans,
dry Champagne beurre blanc and scarlet prawn

MEAT

Veal tournedos on olive bread toast, carrot,
shellfish sauce and Huelva shrimp

DESSERT

Apple tarte Tatin with salted caramel ice cream

DRINKS

Still and sparkling mineral water

Soft drinks

Orange juice / Pineapple juice

Vallado red and shite wine

Coffee / Tea

MIDNIGHT

Murganheira Sparkling wine toast,
hotel mini sweets and raisins

160, 00 euros

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NEW YEAR'S BRUNCH

Buffet - january 1st 2026

Restaurante D. Pedro II

12h00 - 15h00

BREAD & PASTRIES

Assorted breads, mini pastries, scones, butter, jams and honey

COLD CUTS & SMOKED MEATS

Pork ham, turkey ham, cured ham and smoked salmon

Regional cured sausages

Roast beef and pork loin

CHEESES

Ilha, Flamengo, Emmental and fresh cheese

Selection of national and international cheeses

CEREALS

All Bran, Cron Flakes, Muesli, Chocapic

YOGURTS

Natural, flavoured and liquid yogurts

SALADS

Chicken Caesar salad

Caprese | Fusilli pasta salad with tuna and pesto dressing

60, 00 euros

IVA included at the legal rate in force. Children up to 2 years old: free of charge. From 3 to 10 years old: 50% discount.

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NEW YEAR'S BRUNCH

Buffet - january 1st 2026

Restaurante D. Pedro II

12h00 - 15h00

HOT COURSES

Scrambled eggs, bacon, mushrooms and roasted tomato

Pumpkin and ginger cream soup

Grilled fish platter with lemon and herb sauce

Gratinated poultry rice

Penne à Napolitana

DESSERTS

Seasonal sliced fruit

Rice pudding, crème caramel, assorted mousses

Chocolate and carrot cake

DRINKS

Still and sparkling mineral water

Soft drinks

Orange juice / Pineapple juice

Silica red and white wine

Coffee / Tea

60, 00 euros

IVA included at the legal rate in force. Children up to 2 years old: free of charge. From 3 to 10 years old: 50% discount.

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