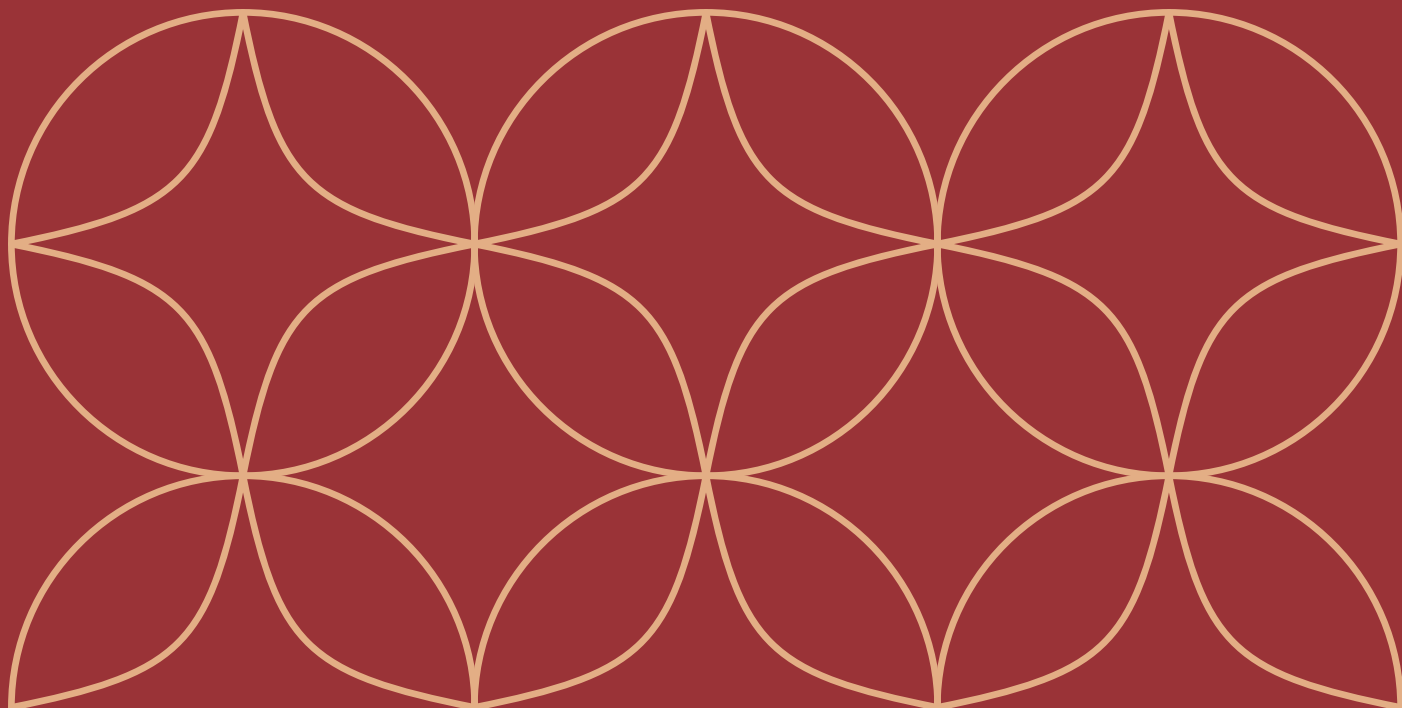
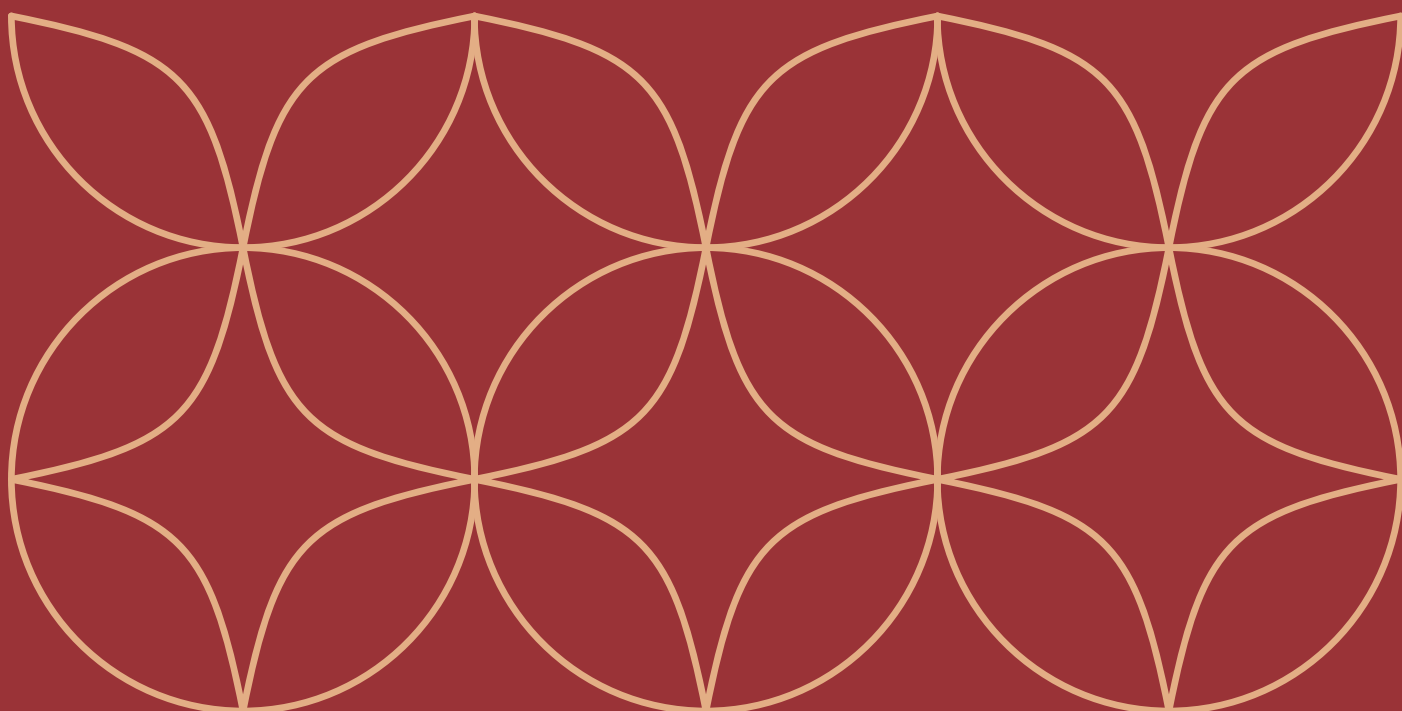




CHRISTMAS

MENUS & PACKAGES

DISCOVERY HOTEL
MANAGEMENT



VILLA C
BOUTIQUE HOTEL



**DOURO
PALACE** HOTEL
& SPA

DOL
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**MONT
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DOLCE
HOTELS AND RESORTS
BY WYNDHAM
CAMPOREAL LISBOA

RAMADA
BY WYNDHAM
LISBON

CROWNE PLAZA
BY IHG
Copacabana Lisbon


SANTIAGO
HOTEL

**THE
PATIO**
SUITE HOTEL



A CHRISTMAS TO ENJOY WITH FAMILY

Christmas is about coming together, enjoying special flavours and creating lasting memories. It is a time to slow down, gather with family and savour the joy of being together.

This festive season, DHM hotels have prepared a selection of Christmas menus and experiences designed for the whole family, combining exceptional dining, comfort and memorable moments.

From the north to the south of Portugal, discover different ways to celebrate, always with the best of Portuguese cuisine, welcoming atmospheres and the unique character of each destination.

From Christmas lunches and dinners to special stays and festive experiences, find the perfect way to celebrate Christmas with your loved ones.

Explore our festive offerings and choose the perfect setting to celebrate, share special moments and create lasting memories together.



CHRISTMAS PACKAGE

2 NIGHTS | 2 ADULTS

From €705

Includes:

Minimum stay of 3 nights, from 22 to 25 December, on an all-inclusive basis;

Special visit from Santa Claus;

Christmas Eve dinner | 24 December;

Christmas Day lunch | 25 December;

Children's entertainment;

Entertainment for the whole family.

Based on two adults sharing a Standard T1 apartment, on the Smart Rate.





CHRISTMAS DINNER

SIMPLE SALADS

Mixed lettuce leaves, tomato, carrot, cucumber, sweetcorn, beetroot, marinated white and red cabbage, and rocket

COMPOSED SALADS

Octopus salad with roasted peppers and coriander vinaigrette

Niçoise salad with tuna belly

Grilled cabbage salad with Gorgonzola, grapes and spicy honey

Roasted pumpkin salad with harissa, arugula and walnuts

Bulgur salad with cucumber, celery, fresh herbs and pomegranate vinaigrette

ACCOMPANIMENTS

Capers, marinated olives, pickles, pickled onions and cornichons

DRESSINGS & SAUCES

Vinaigrette, balsamic vinaigrette, cocktail sauce, garlic mayonnaise, Caesar dressing and yoghurt dressing

BOARDS

A selection of cheeses and homemade toasts

DIPS

Carrot and ginger hummus

FRIED BITES

Meat samosas

Codfish cakes

MAIN COURSES

SOUP

Mushroom and chestnut soup

FISH COURSES

Gratinated cod with prawns, mashed potatoes and cabbage

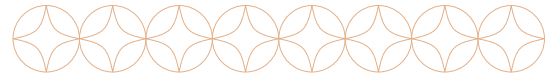
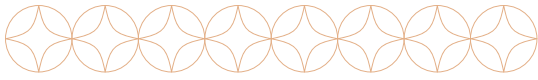
Confit octopus with rosemary-roasted potatoes

MEAT COURSES

Turkey breast stuffed with farinheira sausage and dried fruit and nuts

Beef stew with Port wine and thyme





PASTA DISHES

Rigatoni Bolognese

VEGETARIAN DISHES

Shakshuka

Portobello mushrooms with pepper sauce

CHILDREN'S DISHES

Breaded chicken strips

OR

Squid strips

SIDE DISHES

French fries

Cauliflower gratin

Basmati rice

Roasted seasonal vegetables

Yorkshire pudding

LIVE PIZZA COOKING STATION

The Patio selection of pizzas

Cheesy garlic bread

DESSERTS

Portuguese rice pudding

Red berry cheesecake

Chocolate and cocoa cake

Mango and passion fruit panna cotta

Almond cake

Traditional Portuguese Christmas cake (Bolo-Rei)

Traditional Portuguese Christmas fritters (Sonhos)

Portuguese-style French toast (Fatias Douradas)

Selection of fresh fruit





CHRISTMAS LUNCH

SIMPLE SALADS

Mixed lettuce leaves, tomato, carrot, cucumber, sweetcorn, beetroot, marinated white and red cabbage, and arugula

COMPOSED SALADS

Chickpea salad with cod, egg and parsley
Beetroot salad with goat's cheese, cherry tomatoes, arugula and almonds
Caesar salad with prawns
Waldorf salad with chicken

CHARCUTERIE & COLD CUTS BOARD

Spinach, tomato and ricotta tart

ACCOMPANIMENTS

Capers, marinated olives, pickles, pickled onions and cornichons

SAUCES & DRESSINGS

Vinaigrette, cocktail sauce, garlic mayonnaise and yoghurt dressing

CHEESE BOARD

Selection of cheeses and homemade toasts

DIPS

Chickpea hummus

EGGS MADE TO ORDER

Poached eggs
Scrambled eggs
Omelette

MAIN COURSES

SOUP

Roasted pumpkin soup with saffron and orange

FISH COURSES

Oven-baked meagre fillet with fish jus and fennel
Grilled sea bream with lemon and coriander sauce





MEAT COURSES

Porchetta with apple
Oven-roasted lamb with mint sauce

PASTA DISHES

Linguine Alfredo

VEGETARIAN DISHES

Vegetable curry with yoghurt and mint
Vegetarian lasagne

CHILDREN'S DISHES

Breaded fish fingers
OR
Hamburger

SIDE DISHES

French fries
Oven-baked rice
Basmati rice
Bombay potatoes
Steamed vegetables

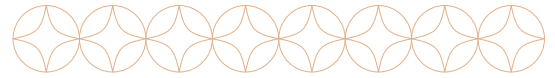
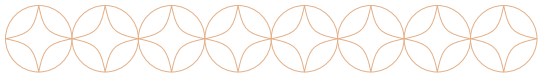
LIVE PIZZA COOKING STATION

The Patio selection of pizzas
Cheesy garlic bread

DESSERTS

The Patio selection of desserts
Apple crumble tart
Chocolate mousse
Christmas Yule log
Tiramisu
Abade de Priscos pudding
Traditional Portuguese Christmas fritters (Sonhos)
Portuguese-style French toast (Fatias Douradas)
Traditional Portuguese Christmas cake (Bolo-Rei)
Selection of fresh fruit





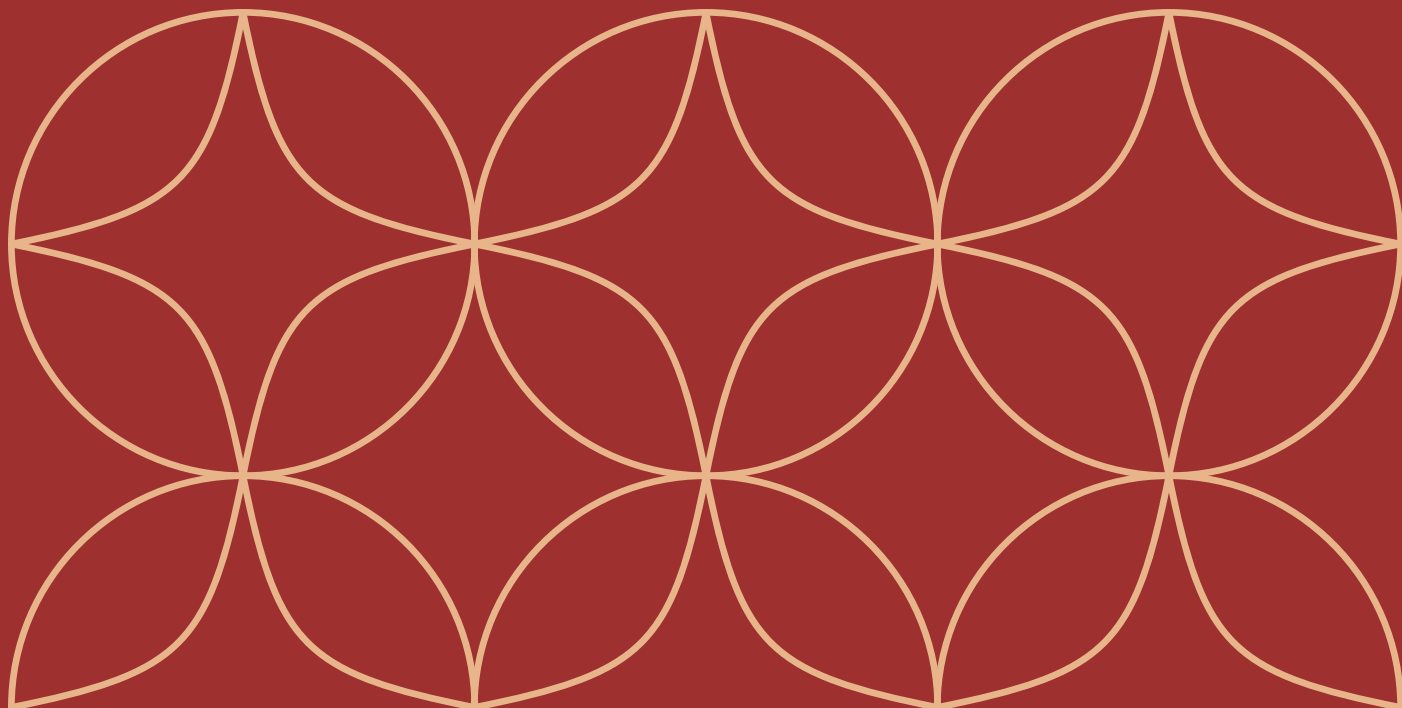
PAYMENT AND CANCELLATION POLICY

Non-refundable rate.

To guarantee the reservation, the hotel requires a deposit equal to 100% of the total reservation amount, payable via a secure Reduniq payment link.

Payment details will be provided by the hotel.

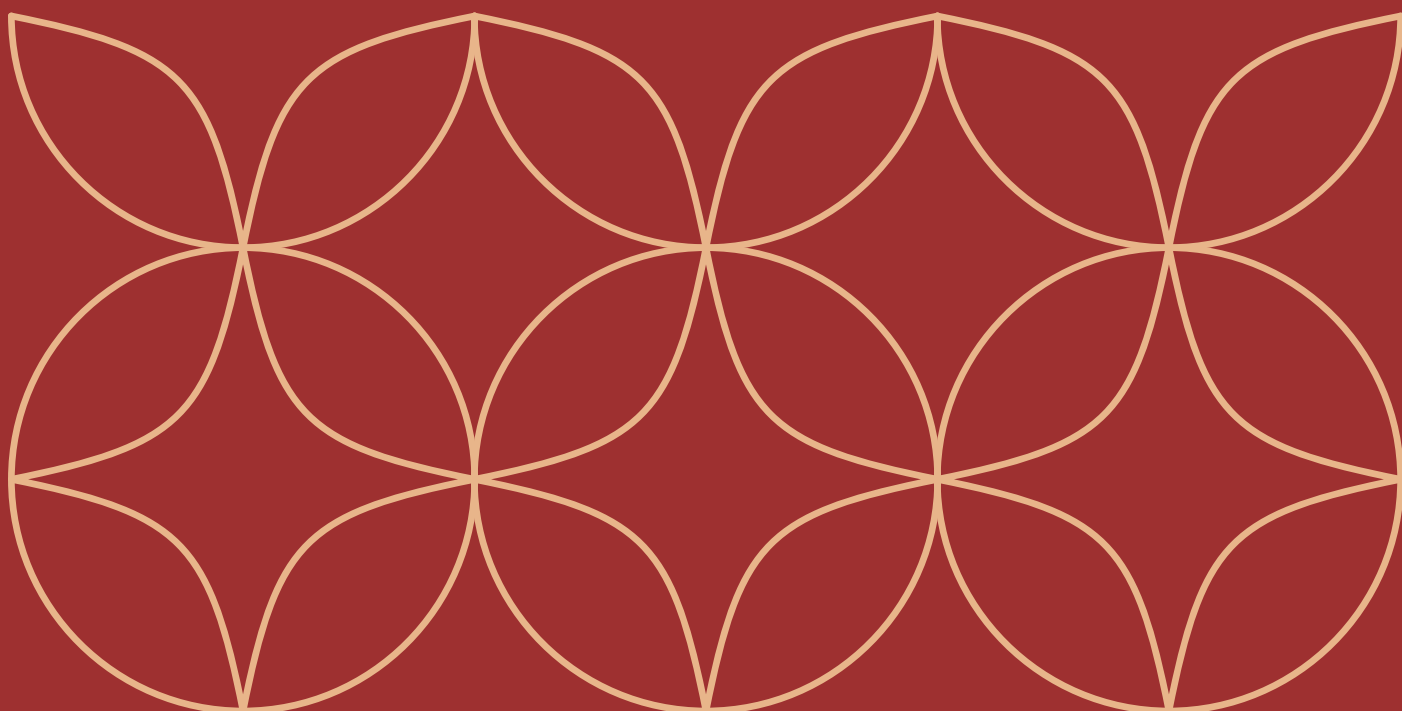




MENUS E PROGRAMAS DE

NATAL

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HOTEL



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UM NATAL PARA VIVER EM FAMÍLIA

O Natal é feito de encontros, de sabores especiais e de momentos que ficam na memória. É tempo de abrandar, reunir a família e aproveitar o prazer de estar juntos.

Para esta época, os hotéis DHM prepararam uma seleção de menus e programas de Natal pensados para toda a família, com propostas que combinam gastronomia, conforto e experiências especiais.

De Norte a Sul de Portugal, descubra diferentes formas de celebrar, sempre com o melhor da gastronomia portuguesa, ambientes acolhedores e a identidade única de cada destino.

Entre almoços e jantares de Natal, estadias especiais e programas pensados para esta época, encontre a proposta ideal para viver o Natal em família.

Explore as nossas opções e escolha o cenário perfeito para celebrar, partilhar e criar memórias juntos.



PROGRAMA DE NATAL

2 ADULTOS*

A partir de 705€

Inclui:

Mínimo estadias 3 noites, de 22 a 25 de dezembro em regime tudo incluído. Visita especial do Pai Natal;
Jantar de Consoada | 24 de dezembro;
Almoço de Natal | 25 de dezembro;
Animação para crianças;
Animação para toda a família.

*Dois adultos em T1 standard tarifa Smart.





JANTAR DE NATAL

SALADAS SIMPLES

Mescla de alfaces, tomate, cenoura, pepino, milho doce, beterraba, couves branca e roxa marinadas e rúcula

SALADAS COMPOSTAS

Salada de polvo com pimentos assados e vinagrete de coentros

Salada Niçoise com barriga de atum

Salada de couve grelhada com gorgonzola, uvas e mel picante

Salada de abóbora assada com harissa, rúcula e nozes

Salada de bulgur, pepino, aipo e ervas frescas com vinagrete de romã

COMPLEMENTOS

Alcaparras, azeitonas marinadas, pickles, cebolinhas, cornichons

MOLHOS

Vinagrete, vinagrete balsâmico, cocktail, maionese de alho, César e de iogurte

TÁBUAS

Seleção de queijos e tostas caseiras

DIPS

Húmus de cenoura e gengibre

FRITOS

Chamuças de carne

Pastéis de bacalhau

PRATOS PRINCIPAIS

SOPA

Sopa de cogumelos com castanhas

PRATOS DE PEIXE

Bacalhau gratinado com camarão, puré de batata e couve

Polvo confitado com batata assada ao alecrim

PRATOS DE CARNE

Peito de peru recheado com farinheira e frutos secos

Estufado de novilho em vinho do Porto e tomilho





MASSAS

Rigatoni à bolonhesa
Pratos Vegetarianos
Shakshuka
Cogumelos Portobello com molho de pimenta

PRATOS INFANTIS

Bifinhos de frango panados
ou
Tiras de pote

ACOMPANHAMENTOS

Batatas fritas
Couve-flor gratinada
Arroz basmati
Legumes da época assados
Yorkshire pudding

SHOW COOKING DE PIZZAS

Seleção de Pizzas The Patio
Pão de alho com queijo

SOBREMESAS

Arroz-doce
Cheesecake de frutos vermelhos
Bolo de chocolate e cacau
Panna cotta de manga e maracujá
Bolo de amêndoa
Bolo-rei
Sonhos
Fatias douradas
Seleção de fruta fresca





ALMOÇO DE NATAL

SALADAS SIMPLES

Mescla de alfaces, tomate, cenoura, pepino, milho doce, beterraba, couves branca e roxa marinadas, rúcula

SALADAS COMPOSTAS

Salada de grão com bacalhau, ovo e salsa

Salada de beterraba, queijo de cabra, tomate-cereja, rúcula e amêndoas

Salada César de camarão

Salada Waldorf com frango

Tábua de enchidos e carnes frias

Tarte de espinafres, tomate e queijo ricotta

COMPLEMENTOS

Alcaparras, azeitonas marinadas, pickles, cebolinhas, cornichons

MOLHOS

Vinagrete, cocktail, maionese de alho e iogurte

TÁBUAS

Seleção de queijos e tostas caseiras

DIPS

Húmus de grão

OVOS A PEDIDO

Escalfados

Mexidos

Omelete

PRATOS PRINCIPAIS

SOPA

Sopa de abóbora assada com açafrão e laranja

PRATOS DE PEIXE

Filete de corvina no forno com jus de peixe e funcho

Dourada grelhada com molho de limão e coentros

PRATOS DE CARNE

Porchetta com maçã

Borrego assado no forno com molho de menta





MASSAS

Linguini Alfredo

PRATOS VEGETARIANOS

Caril de legumes com iogurte e menta

Lasanha vegetariana

PRATOS INFANTIS

Douradinhos de peixe

ou

Hambúrguer

ACOMPANHAMENTOS

Batatas fritas

Arroz de forno

Arroz basmati

Batata Bombay

Legumes cozidos ao vapor

SHOW COOKING DE PIZZAS

Seleção de Pizzas The Patio

Pão de alho com queijo

SOBREMESAS

Seleção de sobremesas The Patio

Tarte crumble de maçã

Mousse de chocolate

Tronco de Natal

Tiramisù

Pudim Abade de Priscos

Sonhos

Fatias douradas

Bolo-rei

Seleção de frutas frescas





CONDIÇÕES DE PAGAMENTO E CANCELAMENTO

Tarifa não reembolsável.

Para garantir a reserva, o hotel solicitará o pagamento de um depósito referente a 100% do total da reserva através de um link seguro da Reduniq. Dados para pagamento serão enviados pelo hotel.

