NEYA
HOTELS
★★★★
PORTO

Christmas Eve Dinner 2026

BREAD SERVICE

Selection of artisanal bread | Herb compound butter | Beira Interior extra virgin olive oil

A welcoming flute of sparkling wine will be served upon arrival.

EARTHY AROMAS

Chestnut | Wild mushrooms | Low-temperature slow-cooked egg

WINE PAIRING

Barrilário Douro Branco

THE CHRISTMAS EVE LEGACY

Codfish | Chickpeas | Cabbage & olive oil

WINE PAIRING

Barrilário Douro Branco

TRADITIONAL COMFORT

Roasted kid goat | Potatoes | Turnip greens & rosemary

WINE PAIRING

Quinta de Monte Alegre Colheita Selecionada Tinto

CHRISTMAS DESSERT BUFFET

Traditional Portuguese rice pudding
Vanilla bean crème brûlée
Yule log cake (Tronco de Natal)
Lemon and cinnamon angel hair pasta pudding (Aletria)
Pumpkin and pecan cheesecake
Traditional egg custard pudding
Chocolate mousse with toasted nuts
"Rabanadas" (Portuguese-style Christmas French toast)
"Sonhos" (Traditional light and airy Christmas fritters)
"Bolo Rei" (Traditional Portuguese King Cake)

WINE PAIRING

Moscatel do Douro RCV

€130 per Adult
€70 per Child (AGES 4 AOS 12)

Reservations: reservations.porto@neyahotels.com | +351 222 458 100.
Full payment required by DECEMBER 18, 2026.
Free cancellation available until DECEMBER 12, 2026.
Vegetarian, Vegan, and Children's menus are gladly available upon request.