



HOTEL DA ROCHA

★★★★

Christmas Dinner

25th of december, 2024

18h30-22h00

By *Chef António Silva*

Soup

- Asparagus cream soup with chicken brunoise •

Fish

- Salmon fillet with grilled pineapple •
- Golden bream fillet on a bed of shrimp and seaweed with wild rice •

Meat

- Roast suckling pig, pepper sauce and crispy potatoes •

Show cooking

- Beef medallions with Porto wine reduction •

Salads

- Simple salads: *lettuce . tomato . rocket . onion . cucumber . beetroot . carrot* •
- Composed salads: *chickpea and codfish salad . sweet potato and roasted cuttlefish salad . corn, grilled pineapple and chicken salad with yogurt and celery dressing . old-fashioned rice salad* •
- Cheese Board • Jams and Honey • Sausage Board •

Desserts

- Season fruit basket • Sliced fruit •
- Bolo Rei (traditional christmas cake) • Bolo Rainha (traditional christmas cake) •
- Chocolate cake • Christmas Log cake • Almond pie • Carob Pie • Egg custard cake •
- Gelatin and chocolate mousse • Egg white roll cake •
- Sonhos (sweet fluffy fritters) • Sweet potato pastries •



❄️ *Price per person per meal in self-service buffet (drinks not included):*

adults - 40,00€; children from 6 to 12 years - 20,00€; children up to 5 years - complimentary.

The price includes VAT • Menu subject to occasional changes without previous notice.

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