



HOTEL DA ROCHA

★★★★

Christmas Dinner

25th of december, 2026

18h30-22h00

By Chef António Silva

Soup

- Asparagus cream soup with chicken brunoise •
- Cauliflower cream soup •

Fish

- Salmon fillet with grilled pineapple •
- Pan-seared perch with mixed peppers •

Meat

- Roast suckling pig with pepper sauce and crispy potatoes •
- Chicken fillets with olive oil and garlic •

Show cooking

- Golden bream fillet on a bed of shrimp and seaweed •
- Beef medallions with Porto wine reduction •

Salads

- Simple salads: *lettuce (varieties) · tomato · cucumber · carrot · onion* •
- Composed salads: *chickpea and codfish salad · roasted chickpea salad · old-fashioned rice salad · algarve-style carrots* •
- Selection of cured meats • Cheese selection with pumpkin jam and honey •
- Fried snacks • Sauces and palate cleansers •

Desserts

- Season fruit basket • Sliced fruit •
- Seasonal pastries and fried treats • Jellies and mousses •



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

adults - 60,00€; children from 6 to 12 years - 40,00€; children up to 5 years - complimentary.

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

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Bookings: +351 304 502 640 | 24h information: +351 282 424 081 (calls to the national network)



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