



HOTEL DA ROCHA

★★★★

# Christmas Eve Dinner

24<sup>th</sup> of december, 2025

18h30-22h00

By Chef António Silva

## Soup

- Cauliflower cream soup, sautéed mushroom garnish with black olive flour •

## Fish

- Golden seabream fillet •
- Boiled codfish with potatoes, vegetables, carrots and eggs •

## Meat

- Roasted lamb leg with mustard seed •
- Rooster supreme with honey and orange sauce •

## Show cooking

- Seared shrimp with ginger • Sautéed vegetables •

## Salads

- Simple salads: lettuce . tomato . rocket . onion . cucumber . beetroot . carrot •
- Composed salads: Codfish salad with garlic and red onion . Hake roe salad . Algarvian salad . Avocado pear, shrimp and cocktail sauce salad . Sweet potato and pork loin 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 • Rice pudding •
- Gelatin and chocolate mousse • Egg pudding • Orange roll cake •
- Sonhos (sweet fluffy fritters) • Sweet potato pastries •



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

adults - 50,00€; children from 6 to 12 years - 25,00€; children up to 5 years - complimentary.

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

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