



HOTEL DA ROCHA

★★★★

Christmas Eve Dinner

24th of december, 2026

18h30-22h00

By *Chef António Silva*

Soup

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

Fish

- Tuna steak with onions •
- 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 • Turkey steak with herbes de provence •
- Sautéed vegetables •

Salads

- Simple salads: *lettuce (varieties) • tomato • cucumber • carrot • onion •*
- Composed salads: *Monchique-style grilled pork salad • Hake roe salad • Algarvian salad •*
- Selection of cured meats • Cheese selection with pumpkin jam and honey •
- Mussels on the half shell • 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.

Avenida Tomás Cabreira, 8500-802 Praia da Rocha

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



hoteldarocha@rrhotels.pt



www.rrhotels.pt



/hoteldarocha



/hoteldarocha



@rrhotels