



HOTEL DA ROCHA
SUITE HOTEL
★★★★

Easter Lunch

April 20th, from 12:30pm to 2:30pm

Buffet



SOUP

- Pumpkin, cottage cheese and pennyroyal cream •

FISH

- Baked squid with corn bread and spinach •
- Hake fillets with capers and anchovy butter •

MEAT

- Lamb leg in the oven with spices •
- Pork medallions with mushrooms, dried figs and coriander •

GARNISHES

- Roasted potatoes with olive oil and garlic • Sauteed potatoes with onions and curry flavour •
- Sauteed brussels sprouts • Stewed carrots with aromatic herbs •
- Carrot rice • Spaghetti in olive oil and garlic • Bolognese sauce •

COLD BUFFET

- Simple salads: lettuce . tomato . pepper . cucumber . carrot . beetroot •
- Mixed salads: fish . meat . vegetarian •
- Variety of cheeses and jams • variety of sauces and olives •

DESSERTS

- Fruit • Sliced fruit •
- Folar de Páscoa (traditional portuguese easter cake) • Moist sponge cake •
- Chocolate egg nests • Carrot pie • Rice pudding • Meringue pie •
- Custard pudding with almonds • Berry cream pie •
- Jellies • Mousses •

*Adults: 28€. Children from 6 to 12 years: 14€. Children up to 5 years - complimentary **

** Prices per person in self-service buffet (drinks not included), VAT included.*

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Bookings: +351 304 502 640 | 24h information: +351 282 424 081 (call to portuguese fixed network)



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