



**HOTEL DA ROCHA**  
SUITE HOTEL \*\*\*\*\*

# RÉVEILLON 2025 NEW YEAR'S EVE

New Year's Eve 24/25 | 20h00-01h00

Adults: 150€

Children (6-12 years old): 75€

(VAT included)

\*with musical entertainment

## WELCOME DRINK

(served from 20h00)

Water • Orange juice • Bellini • Martini

By *Chef António Silva*

## Canapés

- Black pudding strip with red apple • Brie cheese wedges with passion fruit chutney • Anchovy spiral with capers • Sausage and mini mozzarella kebabs • Smoked salmon stuffed with cream cheese and dill •

## DINNER BUFFET

(20h00-23h00)

### Chef's Little Treat

Surf and turf platter

- Seafood cushion with lobster crotons • Prawns with ginger • Oyster jelly with scallop crumb and saffron • Smoked duck with fig jam • Monchique traditional sausage roll with grilled pineapple • Crispy ham with pennyroyal •

### Soup

- Cauliflower and egg cream • Fish soup with coriander and prawns •

### Fish

- Croaker fillet with tomato and seasoned peppers • Sea bass baked in a rye bread crust, with almond and seaweed sprinkles • Cod chips with sweet potatoes, sundried tomatoes and truffled olive oil •

### Meat

- Country chicken leg with traditional sausage and wild rocket • Pork tenderloin with dried fruit in a carob flour coating • Braised tenderloin •

## Salads and Garnishes

- **Hot garnishes:** crispy sweet potato . baked potato with spices and herbs . toasted pine nut rice . basmati rice . pene in tomato and basil cream sauce . macaroni with mushrooms . steamed broccoli with almonds . stewed carrots with consommé •
- **Simple salads:** Lettuce, tomato, peppers . onion . coleslaw . beetroot . algarvian carrot •
- **Cold buffet and composed salads:** oyster and prawn mirror . mussel with vinaigrette and crab stuffing . smoked salmon in three marinades . smoked sausages . melon with ham . assorted olives . sauces and relishes •
- **Fried food buffet:** prawn patties . meat croquettes . codfish pasties . meat samosas . deep-fried cuttlefish . codfish fritters . fried and seasoned wraps . garlic and cheese bread •
- Tuna and chicken paste, served with toast and wrap biscuits •
- **Table of cheese:** portuguese and international cheeses, toasties, biscuits and jams •

## Desserts

• Sliced fruit tower •

- Bolo Rei (traditional christmas cake) • Christmas Log • Sonhos (sweet fluffy fritters) • Egg pudding • Orange and honey Swiss roll • Coconut Swiss roll • Carob roll • Egg custard • Sponge cake with forest fruits • Almond cake • Chocolate cake • Carob tart • Apple pie with cinnamon • Sweet rice pudding • Toasted cream and cheese with almonds • Farófiás (portuguese sweet egg whites with custard) •

## SUPPER

(23h30-00h30)

- Portuguese kale-and-potato soup and cornbread • Small chicken pies (empadas) • Salt cod fritters • Samosas • Cream cheese selection and nuts • Small flaky pastry biscuits • Hot cocoa and traditional custard tarts with cinnamon • French toast • Mint syrup • Sweet potato pastry •

**DRINKS INCLUDED:** still water, sparkling water, soft drinks • portuguese beer (draught or bottled), alcohol-free beer, stout beer • Alvor red, white and rosé Wines • hot beverage service (coffe, tea, etc.) • portuguese and imported liqueurs, fortified wines and digestifs • One bottle of sparkling wine for every four guests to toast to the New Year •

(Menu subject to occasional changes without previous notice.)

Avenida Tomás Cabreira, 8500-802 Praia da Rocha

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