



HOTEL DA ROCHA

SUITE HOTEL

★★★★

ALGARVE • PORTUGAL

*with musical entertainment

RÉVEILLON 2026 NEW YEARS EVE

New Years's Eve 25/26 | 20h00-01h00

Adults: 175€

Children (6-12 years old): 87,5€

(VAT included)

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 • Farófias (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

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



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