



HOTEL DA ROCHA
SUITE HOTEL
★★★★★
ALGARVE • PORTUGAL



RÉVEILLON
2027
NEW YEARS EVE

New Years's Eve 26/27 | 20h00-01h00

Adults: 180€

Children (6-12 years old): 100€

(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 • Chorizo slice with carob toast • Brie cheese flavoured with passion fruit •
- Cherry tomato and mini mozzarella skewer • Toast with anchovy and caper paste • Smoked salmon with cream cheese and dill •

DINNER BUFFET

(20h00-23h00)

Chef's Little Treat

Surf and turf platter

- Seafood bisque jelly with lobster slices, ginger prawns on top and saffron scallop •
- Trilogie of crispy cured meats, salt-cured ham and winter melon •

Soup

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

Fish

- Croaker fillet with tomato and seasoned peppers •
- 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 •

Show Cooking

- Sea bass baked in a rye bread crust, with almond and seaweed sprinkles •
- Braised tenderloin • Mixed sautéed vegetables on rye bread with garlic •

Salads and Garnishes

- **Hot garnishes:** crispy sweet potato • baked potatoes with spices and herbs • rice with toasted pine nuts • basmati rice • penne in a creamy tomato and basil sauce • macaroni with mushrooms • steamed broccoli with almonds • roasted carrots and vegetables •
- **Simple salads:** assorted lettuce • tomato • cucumber • onion • peppers • coleslaw • beetroot •
- **Cold buffet and composed salads:** selection of oysters and prawns • mussels with vinaigrette and crab stuffing • smoked salmon in three marinades • traditional smoked sausages • melon with cured ham • olives • sauces and relishes •
- **Fried food buffet:** prawn patties • meat croquettes • codfish pasties • meat samosas • deep-fried cuttlefish • codfish fritters • fried wraps • garlic bread with cheese •
- **Spreads:** tuna and chicken, served with toast and wrap crackers •
- **Cheese selection:** portuguese and international cheeses, toasties, biscuits and jams •

Desserts

- Sliced fruit tower •
- Bolo Rei • Bolo Rainha • Chocolate Escangalhado (traditional christmas cakes) • Christmas Log • Sonhos (sweet fluffy fritters) • Orange and honey Swiss roll •
- Egg pudding • Coconut Swiss roll • Carob roll with egg custard • Sponge cake with forest fruits • Almond cake • Chocolate cake • Toasted almond cream •
- Apple pie with cinnamon • Sweet rice pudding • Red berry panna cotta • Farófas (portuguese sweet egg whites with custard) • Tiramisu delight •

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 (coffee, 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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