New Year's Eve

2027

BUFFET DINNER **DECEMBER 31, 2026**

Escuna

RESTAURANT

7:00 PM - 10:00 PM

HOT
Leek soup with crispy bacon
Cod loin with Santa Maria alheira crust
Pork medallions with Port wine and plum sauce
Alcatra-style mushrooms and chestnuts with pumpkin and sweet potato
Basmati rice with safflower, almonds, and cilantro
Oven-roasted potatoes
Seasonal vegetable medley

CHILLED
Regional charcuterie board
Regional cheese board
Simple salads (lettuce, tomato, cucumber, grated carrot, red onion)
Couscous with walnuts, peach, chicken and peppers
Sweet potato and São Jorge cheese salad with honey and fennel vinaigrette
Tomato and fresh cheese salad with pesto dressing
Mini grilled pineapple and arugula salad

DESSERTS
Chilled peanut tart
Berry Panna Cotta
Papos de Anjo (traditional Portuguese egg-yolk pastries)
Tigelada (traditional Portuguese baked custard)
New Year's cake with caramel and chila squash jam

DRINKS
House red and white wine
Soft drinks
Juices
Bottled water

100,00€ PER PERSON

Drinks Included. VAT Included.

HOTEL MARINA ATLÂNTICO T: +351 296 307 900 | hma@bensaudehotels.pt | **BENSAUDEHOTELS.COM/HMA** **@bensaudehotels**

The dishes on the menu may contain ingredients considered allergens or potential triggers of intolerance. For more information, please consult our staff. (DL 26/2016 of June 9 and Annex II of Regulation (EC) #1169/2011 of October 25). The products on display or served are meant for on-site consumption, andremoving displayed or leftover items from the purchasing area is prohibited. FOR MORE INFORMATION, PLEASE INQUIRE WITH A MEMBER OF OUR STAFF.

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2027

BUFFET DINNER **DECEMBER 31, 2026**

Sala Atlântico

7:30 PM - 4 AM

WELCOME DRINK – ON THE MEZZANINE
Octopus and pineapple canapé on cornbread crumb
Alheira croquette with Azorean red sweet-chili sauce
Crispy shrimp with Asian-style mayonnaise
Glass of rosé
Orange juice
Still and sparkling water

DINNER – ATLÂNTICO MEETING ROOM
Cream of seafood – served at the table

HOT
Cod loin with Santa Maria alheira crust
Sea bass fillet with citrus sauce and walnut crumble
Pork medallions with Port wine and plum sauce
Veal with fennel and truffle sauce
Alcatra-style mushrooms and chestnuts with pumpkin and sweet potato
Basmati rice with safflower, almonds, and cilantro
Oven-roasted potatoes
Seasonal vegetable medley

DESSERTS
Pineapple tart
Chilled peanut tart
Crispy chocolate cake
Pistachio mousse
Passion fruit Panna Cotta
Mini rice pudding queijadas
New Year's cake with caramel and chila squash jam

CHILLED
Selection of regional and national cheeses
Selection of regional and national charcuterie
Assorted savory bites
Simple salads (lettuce, tomato, cucumber, grated carrot, red onion)
Couscous with walnuts, peach, chicken and peppers
Sweet potato and São Jorge cheese salad with honey and fennel vinaigrette
Tomato and fresh cheese salad with pesto dressing
Apple and pomegranate salad with nuts and fennel yogurt dressing
Mini quinoa salad with kiwi, smoked salmon, and fresh cheese
Mini grilled pineapple and arugula salad

DRINKS
House red and white wine
Soft drinks
Juices
Bottled water
Coffee/Tea

SUPPER
Kale soup
Mini beef sandwiches
Fruit
Cheese

180,00€ PER PERSON

Drinks Included. VAT Included.

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