New Year's Eve

2027

BUFFET DINNER **DECEMBER 31, 2026**

Vitorino Nemésio Auditorium and Tent

7 PM - 3 AM

APERITIF COCKTAIL
Mini vol-au-vent with mushroom pâté
Phyllo cup with guacamole and shrimp
Cream cheese and smoked salmon mille-feuille
Salami and basil tortilla
Orange juice, Signature New Year's Eve Cocktail

HOT
Rich, velvety seafood soup with cilantro and garlic croutons
Fish loins from our local waters, basted with a rich clam caldeirada sauce
Cod confit with garlic, olive oil and ginger, topped with a crispy cornbread crust
Port wine and cinnamon-braised beef cheeks with glazed chestnuts
Beef tenderloin medallion with aged Madeira wine sauce and wild mushroom textures

SIDES
Lime and mint risotto with São Jorge cheese
Mashed sweet potatoes with black truffle and garlic butter
Sautéed vegetables
Grilled tofu with a cornbread, herb and garlic crust, confit leeks

CHILLED
Shrimp platter
Fish terrine
Regional sausage pâté on rustic bread
Quiche Lorraine with bacon
Tuna roulade
Cod fritters
Alheira croquettes
Spinach croquettes
Cold cuts board
Cheese board

SALADS
Seafood salad
Shoestring potato salad with chicken, pineapple and raisins
Waldorf salad with celery, grapes and apple
Couscous salad with butter beans and vegetables, teriyaki dressing
Selection of simple salads

DESSERTS
Assorted pastries
Fresh fruit platter

DRINKS
Red and White Wine from our Cellars, Tap Beer, Juices, Soft Drinks, Bottled Water, Coffee or Tea

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OPEN BAR
Whiskey, vodka, Baileys Irish Cream,
Red and White wine,
Sparkling wine, Tap Beer, Juices,
Soft drinks, Bottled water

SUPPER
Caldo verde (Portuguese kale soup), Mini bifanas (Portuguese pork sandwiches)
Cold cuts and cheese platter
Selection of regional breads

69,50€
CHILDREN AGES 4 -12

139,00€ ADULT

FREE
CHILDREN UNDER 3

Drinks included. VAT included.
For reservations or additional information, please contact the hotel.

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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.