



NEW YEAR'S EVE MENU

2025-2026

WELCOME DRINKS

Gin station • Kir Royale • Red berry sangria
Still water • Sparkling water • Orange juice

CANAPÉS

Shrimp vol-au-vent • Wild mushroom vol-au-vent
Dates wrapped in bacon • Goat cheese and orange palmier
Teriyaki chicken skewers • Prosciutto and fig bruschetta
Mozzarella and cherry tomato skewers

STARTERS

Shellfish cream • Tuna tataki with sesame and soy sauce
Black pudding with green apple
Half-shell mussels with lime vinaigrette
Puff pastry with alheira sausage and turnip greens
Charcuterie board • Codfish and chickpea salad
Boiled shrimp • Fresh oysters • Chicken Caesar salad with parmesan
Quinoa salad with pumpkin and tofu

FISH COURSE

Grilled salmon with herb and mustard sauce,
lime risotto, roasted peppers

MEAT COURSE

Black pork tenderloin from Monchique,
truffled mashed potato, sautéed bimis and asparagus,
port wine sauce

VEGGIE

Zucchini stuffed with seitan and mushrooms, asparagus risotto

DESSERTS

Rice pudding • Orange roll cake • Chocolate brownie
Chocolate mousse with fleur de sel • Macarons
Fresh fruit platter
Red berry panna cotta
Cheese board

CHILDREN'S MENU

Vegetable cream soup
Sea bream (dourada) with white rice
Spaghetti bolognese

SUPPER

Caldo verde
Chorizo bread • Chicken kibbeh • Shrimp fritters
Beef croquettes • Mini burgers • Codfish fritters
Vegetable samosas • Chocolate cake • Fruit salad
Portuguese rabanadas (French toast style)

DRINKS

20H/23H

White wine • Red wine
Beer • Still water
Sparkling water
Assorted soft drinks

23H/2H

Gin station • Vodka • Rum
Muscat wine • Beer

Season of joy

Vale d'Oliveiras
Quinta Resort & Spa