



NEW YEAR'S EVE DINNER 2026

THE

EDITORY

GARDEN

HOTEL

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WELCOME COCKTAIL

Finger food

MAIN BUFFET

SOUP:

Pumpkin soup with roasted almond

COLD STARTERS:

Selection of breads and butter

Cheeses selection

Shrimp tower

Octopus and avocado ceviche R

Roast beef with herb and lemon sauce

Potato, apple and walnut salad

Leafy greens salad

MAIN COURSES:

Cod with corn bread

Roasted sea bass fillet

Tornedó (Beef Tenderloin) with Madeira wine sauce

Duck magret with red fruit sauce

Lagareiro-style tofu (Vegan)

Couscous gratin with vegetables (Vegetarian)

SIDES:

Turned potatoes flavored with rosemary

Potato Duchesse

Sautéed rice with dried fruits

Fresh steamed vegetables

Sautéed green asparagus with garlic

DESSERTS:

Fruit salad

Home maid flan pudding

Biscoff serradura

(Traditional portuguese sawdust pudding with Biscoff)

Brisa do Lis

(Traditional almond tart from portuguese pastry)

Chocolate mousse with caramelized walnuts

WINES:

Special selection of white and red wines

Coffee and/or Tea

After dinner, access the hotel terraces were sparkling wine and raisins will be served

170€
PER PERSON

INFORMATIONS AND RESERVATIONS :

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