NEW YEAR'S EVE
DINNER 2026

THE
EDITORY
GARDEN
HOTEL

NEW YEAR'S EVE DINNER 2026

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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