



VINTAGE HOUSE HOTEL

New Year's Eve

31st December 2023

19:30

Canapés

19:30

Bísaro pork croquettes | Codfish savouries
Fried octopus bites | Crispy prawns with chilli
Beef tartare with toasted brioche | Tomato and basil focaccia
Guacamole fruit bread bruschetta | Hummus on garlic toast
Mini salmon sandwiches | Vegetable gyozas
Melon with Parma ham | Meat and parmesan vol-au-vents
Signature cocktails, sparkling wines and white wine

Dinner

20:30

Octopus Terrine

Pepper purée | Red onion | Fried garlic
Quinta de La Rosa 2021, Cima Corgo - Douro

Quail

Consommé | Carrot | Celery | Spring Onion
Vale do Bragão Reserva 2020, Cima Corgo - Douro

Croaker

Pea purée | White asparagus flakes | Beurre blanc
Vale do Bragão Reserva 2020, Cima Corgo - Douro

Entremet

Sparkling wine granité | Mint Chocolate

Information & Reservations

T.: +351 254 730 230* | E.: reception@vintagehousehotel.com

*National fixed line phone calls



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Beef

'Celery Millefeuille' | Baby onion | Baby carrots | Meat jus
Craсто Superior 2019, Cima Corgo - Douro

Pre-dessert

Eucalyptus and spice soup

Tawny & Cocoa

Pear terrine with Port wine | Cocoa trio | Port wine ice cream
Taylor's Late Bottled Vintage Port 2018

New Year's Toast

00:00

After dinner DJ and Firework display at midnight

Laurent-Perrier La Cuvée Brut, Tours-Sur-Marne

Late Night Supper

01:00

Capon broth | Mini steak sandwiches
Mini sponge cake | Walnut cake | Waffle with chocolate
Cheese selection | Fruit salad

195€

per person

(Wine selection and drinks included)

Children 4-11 years old: 97,50€ | Children up to 3 years old: No charge

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