2026 - 2027

CHRISTMAS & NEW YEAR PROGRAM



the vine
a divine hotel

T. +351 291 009 000
(call to the national fixed network)
reservations@hotelthevine.com
www.hotelthevine.com

24 DECEMBER

7:00 pm to 9:00 pm - Christmas Eve dinner at Uva restaurant (set menu)
Entertainment: Live music (between 7:30 pm and 10:00 pm)

MENU

Duck foie gras terrine, sourdough brioche toast, Madeira wine gel, persimmon tartare, caramelized pecan

Caramelized scallops, roasted hokkaido pumpkin with white miso, toasted pumpkin seeds, seaweed emulsion, and parsley oil

SPARKLING WINE
Quinta do Poço do Lobo 2023
Arinto & Chardonnay

Roasted wreckfish, celeriac in three textures, melanosporum black truffle, slightly vinegared chicken jus

WHITE WINE
Chocapalha Reserva 2022
Arinto & Chardonnay

Slow-cooked veal fillet, chestnuts, wild mushrooms, caramelized endives, roast jus scented with boal Madeira wine

RED WINE
Vallado 2023
Touriga Nacional

Madeira tangerine sorbet, almond crumble, aged rum foam, and crispy meringue

70% São Tomé chocolate yule log, gianduja crémeux, crunchy hazelnut praline, bourbon vanilla ice cream, and cocoa tuile

MADEIRA WINE
Barbeito 10 Year Old
Malvasia

Espresso, passion fruit pâte de fruit, salted caramel bonbon, tangerine macaron and Madeira honey cookies

MENU PRICE

105,00 euros per person

RECOMMENDED WINE SUPPLEMENT

(optional)
35,00 euros per person
mineral water is included

MENU SUBJECT TO CHANGE

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25 DECEMBER

10:30 am to 3:00 pm - Brunch at Terra Lounge Restaurant

BUFFET MENU

COLDS

Yoghurt
Fruit
Homemade jams
Assortment of pastries
Cereals
Selection of breads
Selection of cheeses
Cured meats
Salad
Fresh oysters
Smoked salmon
Boiled shrimp
Duck foie gras

HOT

Beans
Grilled tomatoes
Sautéed mushrooms
Eggs
Bacon
Sausage
Codfish with corn bread crust
Roasted octopus with olive oil
Black pork cheek
Entrecôte with béarnaise sauce
Slow-roasted stuffed turkey
Gratin dauphinois
Vegetables fricassé
Rice with almonds and raisins
Roasted sweet potato

DESSERTS

Fried dough puffs
Honey cake
Queen cake
Rice pudding
Passionfruit pudding
Lemon meringue tart
Chocolate crémeux
Christmas log
French toast
Chocolate fountain with fruit

DRINKS

Mineral water
Coffee selection
Tea selection
Artisanal kombucha
Sparkling wine
White wine
Red wine

MENU PRICE

50,00 euros per person

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25 DECEMBER

7:00 pm to 9:00 pm - Christmas dinner at Uva restaurant (set menu)
Entertainment: Live music (between 7:30 pm and 10:00 pm)

MENU

Confit scarlet prawn, regional couscous, fennel, and tangerine

Seared scallops, sunchoke (Jerusalem artichoke) purée in two textures, yuzu beurre blanc, hazelnut crumble, and chive oil

WHITE WINE
Pequenos Rebentos 2024
Loureiro

Roasted wild sea bass, creamy carolino rice with limpets and sea urchin, beurre monté, pickles, and fennel oil

WHITE WINE
Soito Reserva 2023
Encruzado

Roasted aged venison loin, grilled foie gras, sweet onion tatin, ratte potato mille-feuille, glazed wild mushrooms, melanosporum black truffle, and juniper-infused venison jus

RED WINE
Quinta dos Abibes Reserva 2018
Touriga Nacional & Cabernet Sauvignon

Yoghurt sorbet, reinette apple, and Madeira artisanal cider

70% São Tomé chocolate crémeux with passion fruit cream, coconut praline, Madeira banana sorbet, mango gel, and cocoa tuile

MADEIRA WINE
10th Anniversary of The Vine Hotel
Miles Tinta Negra

Espresso, grand cru chocolate orangette, chocolate and sour cherry bonbon, chestnut and vanilla macaron and homemade beer sticks

MENU PRICE

120,00 euros per person

RECOMMENDED WINE SUPPLEMENT

(optional)
40,00 euros per person
mineral water is included

MENU SUBJECT TO CHANGE

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31 DECEMBER

7:00 pm to 7:30 pm - Welcome Cocktail hosted by the General Manager at Lobby bar
Entertainment: Live music

7:30 pm - Gala dinner, from 8:00 pm to 11:45 pm
UVA restaurant - **475,00 euros per person** (set menu, exclusive for adults)
entertainment with "The Divine" band
TERRA LOUNGE restaurant - **375,00 euros per person** (buffet menu)
"Tiago Sena Quintet" band and guest artist Lidiane Dualibi

DRESS CODE - Formal for both restaurants (jacket is required for gentlemen)

RÉVEILLON MENU - UVA RESTAURANT

Confit scarlet prawn, smoked cauliflower cream, pickled granny smith apple, coriander oil, and squid ink tuile

European lobster in two textures, glazed in brown butter and as a tartare, confit artichoke purée with hazelnut oil, oscietra caviar, and shellfish jus

Steamed wild sea bass over kombu, oyster tortellini, and leek fondue

Slow-cooked veal fillet, sunchoke purée, salsify glazed with brown butter, and truffled veal jus

Jacquet grape sorbet, grape must gel, crispy sugarcane honey wafer, and honey cake spices

Bahibé chocolate mousse, creamy heart of Inspiration Passion, caramelized feuilletine, Brut Champagne foam

Espresso, grand cru chocolate orangette, chocolate and sour cherry bonbon, chestnut and vanilla macaron and uva bonbon

VEGETARIAN RÉVEILLON MENU - UVA RESTAURANT

Argenteuil cream soup with asparagus and melanosporum truffles

Confit artichoke salad with hazelnut and poached egg

Leek tortellini with champagne sauce

Vegetarian burger, sunchoke purée, glazed salsify with brown butter, and truffled jus

Jacquet grape sorbet, grape must gel, crispy sugarcane honey wafer, and honey cake spices

Bahibé chocolate mousse, creamy heart of Inspiration Passion, caramelized feuilletine, Brut Champagne foam

Espresso, grand cru chocolate orangette, chocolate and sour cherry bonbon, chestnut and vanilla macaron and uva bonbon

WINES

WHITE WINE
Contacto 2024
Alvarinho

RED WINE
Quinta dos Murças Reserva 2021
Selection of native Douro grape varieties

WHITE WINE
Cabo da Roca Reserva 2024
Arinto

MADEIRA WINE
Blandy's 10 Anos
Malvasia

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BUFFET MENU - TERRA LOUNGE RESTAURANT

SOUPS
Lobster bisque with lobster salpicon
Asparagus cream with croutons

COLD DISHES
Oysters
Lobster with mayonnaise
Tiger prawns
Stuffed crab
Pickled octopus salad
Fish tartare
Blinis with smoked salmon
Truffled foie gras
Beef fillet tataki
Black pork ham
Neapolitan salami
Coppa

VEGETARIAN
Quinoa salad
Hummus
Guacamole
Artichokes
Confit tomato
Olives
Vegetable terrine
Vegetarian burger
Chickpea curry
Poached eggs with asparagus and hollandaise sauce

FISHS
Black scabbard fish fillet
Steamed sole
Scarlet Prawn with garlic and lemon
Truffled scallops
Roasted snapper

MEATS
Beef Wellington
Venison fillet
Roasted suckling pig
Beef tomahawk
Chicken supreme

SIDE DISHES
Basmati rice with raisins and pine nuts
Truffled mashed potatoes
Acquarello risotto
Sautéed vegetables
Mille-feuille potatoes

AOP CHEESES
Azeitão
Serra da Estrela
Saint-Nectaire
Brie with truffles
Taleggio
Fourme d'Ambert
Morbier
Sainte-Maure
Roquefort

HOMEMADE BREADS
Grissini
Focaccia
Sourdough
Bolo do caco
Apricot-walnut bread
Rye bread

DESSERTS
Chocolate fountain with fruit
Mini choux
Chocolate crémeux
Rum baba
Mini tarts
Tiramisu
Honey cake
Artisanal chocolates

WINES
WHITE WINE

15th Anniversary of The Vine Hotel 2023
Limited Edition
Regional Alentejano
Antão Vaz, Arinto

RED WINE

15th Anniversary of The Vine Hotel 2022
Limited Edition
Regional Alentejano
Touriga Nacional, Alicante Bouschet, Aragonez, Trincadeira

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11:45 pm - Pommery Brut Apanage champagne and "12 Raisins" service in our 360º Sky Bar

12:00 am - Fireworks in our 360º Sky Bar

11:30 pm to 2:00 am - DJ performance and open bar at our 360º Sky Bar

1:00 am - Chicken soup "canja", chicken sandwiches and portuguese custard tarts served at our 360º Sky Bar

TICKETS FOR THE FIREWORKS

180€ PER PERSON
UNTIL 25TH DECEMBER 2026

200€ PER PERSON
AFTER 25TH DECEMBER 2026

Entry from 10:30 pm

Notes:
Gala dinner not included
Includes open bar and chicken soup
Tickets are non-refundable

01 JANUARY

8:30 am to 1:30 pm - "CHAMPAGNE BRUNCH" at TERRA LOUNGE restaurant - **35,00 euros per person**

The following delicacies are added to the breakfast menu:

Chocolate fountain

Oysters

Duck foie gras

Chicken soup "canja"

The Vine mini-hamburgers

Champagne **Veuve Monnier** Grand Cuvée Réserve Brut

7:00 pm to 9:30 pm - À la carte dinner at Uva restaurant

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the spa
a divine spa

TREATMENT "THE VINE"

RELAXATION MASSAGE

PER PERSON | 30 MINUTES

GIFT VOUCHERS AVAILABLE

55€

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