

Xmas Cocktail 20 23

Welcome Cocktail

MELON & IBERIAN HAM SHOT
SALMON AND PRAWN TARTARE WITH FRUIT SHOT
PRAWN BROCHETTE WITH PINEAPPLE
SEAFOOD SALAD SPOON
YAKITORI CHICKEN BROCHETTE
HOMEMADE CROQUETTES WITH PORK AND APPLE
SPANISH OMELETTE WITH COURGETTE
CRISPY PRAWN BROCHETTE

Xmas Gala

20 23

Starters

SEAFOOD COCKTAIL SALAD
COQUELET, RED CABBAGE SPROUTS & POMEGRANATE SEED SALAD
SMOKED SALMON WITH PICKLES & FRENCH VINAIGRETTE
AMERICAN SALAD
SEAFOOD WANTON SALAD
TUNA & CITRUS
CHEESE, PATÉ & IBERIAN SAUSAGES ASSORTMENTS
SEAFOOD TABLE

Main course

PUMPKIN CREAM SOUP
CONSOMMÉ WITH SHERRY FROM JEREZ

Meats

IBERIAN PORK LOIN WRAPPED IN BACON WITH HONEY & PORTO WINE SAUCE
DUCK CONFIT A L'ORANGE
SHOULDER OF WELSH LAMB
SHEPPERD'S PIE
ROAST TURKEY CARVERY
ENTRECÔTE STEAK

Vegetarian

STUFFED AUBERGINE
CHEESE AND ONION PIE
NOODLES WITH MIXED VEGETABLES

Fish

JOHN DORY FISH WITH BRUNOISE OF VEGETABLES
GRILLED SALMON WITH CITRUS FRUITS AND VEGETABLES
THAI PRAWNS

Desserts

PETIT FOUR
CHOCOLATE DELICATESSEN
CARROT CAKE
MINCE PIE
CHRISTMAS PUDDING & BRANDY SAUCE
PANNETONE WITH CHOCOLATE SHAVINGS
MARZIPAN CAKE
SOUFFLÉ
SELECTION OF CHRISTMAS DELIGHTS
DARK CHOCOLATE FONDUE
PROFITEROLES
DONUTS HEARTS
WAFFLES
SEASONAL FRUITS