

Xmas Cocktail 20 23

Welcome Cocktail

MELON & IBERIAN HAM SHOT

SALMON & PRAWN TARTAR TOAST WITH FRUITS

MINI TARTLET OF GUACAMOLE & CRUNCHY SALTED FOOD

GLASS OF SWEET CHEESE WITH CAVIAR

CHICKEN YAKITORI BROCHETTE

HOMEMADE CROQUETTES OF PORK CHEEKS WITH APPLE

MINI VEGETABLE TARTLET WITH A BASE OF
RASPBERRY JAM

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
MARINATED QUAIL 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 & OPORTO WINE SAUCE
DUCK CONFIT A L'ORANGE
WELSH LAMB SHOULDER
SHEPPERD'S PIE
ROAST TURKEY CARVERY
ENTRECÔTE STEAK

Vegetarian

VEGETARIAN HAMBURGER
CHEESE & ONION PIE
NOODLES WITH MIXED VEGETABLES

Fishes

TURBOT LOIN WITH SEAFOOD BRUNOISE AND BELLA VISTA SAUCE
GRILLED SALMON
THAI PRAWNS

Desserts

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