

# Xmas Cocktail 20 23

## Welcome Cocktail

FOIE WITH MUSCATEL SPOON  
PRAWNS & COD BRANDADE SPOON  
SIRLOIN STEAK WITH ROQUEFORT SAUCE BROCHETTE  
MARINATED SALMON & CHEESE BONBON  
MINI BRIOCHE WITH HAM AND SPUN EGG  
CHICKEN LOLLIPOPS WITH SPICY SOUR CREAM SAUCE  
PORK CHEEK CROQUETTES



PRESIDENTE  
HOTEL  
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# Xmas Gala 20 23

## Starters

SEAFOOD COCKTAIL SALAD  
DUCK MAGRET SALAD WITH POMEGRANATE AND PINE NUTS VINAIGRETTE  
SMOKED FISH SALAD WITH FRENCH VINAIGRETTE  
COLESLAW SALAD  
MARINATED TUNA TATAKI WITH SESAME AND WAKAME OIL  
SEAFOOD TABLE  
CHEESE, PATÉ AND IBERIAN SAUSAGES ASSORTMENTS

## Main dishes

PUMPKIN CREAM SOUP  
CONSOMMÉ WITH SERRY FROM JEREZ

## Meats

IBERIAN PORK TENDERLOIN IN PEDRO XIMÉNEZ SAUCE  
DUCK CONFIT A L'ORANGE  
CARROT PF LAMB WITH HONEY SAUCE  
TURKEY CARVERY WITH CRANBERRY SAUCE  
GRILLED BEEF ENTRECÔTE

## Vegetarian

GRILLED VEGETABLE TIMBALE  
SPINACH CASSEROLLES FIORENTINA STYLE  
TEXTURISED SOYA MOUSSAKA WITH AUBERGINE

## Fishes

HAKE STUFFED WITH PRAWNS & MUSHROOMS IN AMERICAN SAUCE  
GRILLED SALMON  
PRAWNS WITH GARLIC

## Desserts

ASSORTMENTS OF CHOCOLATES  
CAVA JELLY WITH STRAWBERRIES  
CARROT CAKE  
MINCE PIE  
CRÉME ANGLAISE  
CHRISTMAS PUDDING  
PANNETONE WITH CHOCOLATE STRACCIATELLA  
YULE LOG  
ASSORTMENTS OF CHRISTMAS DELIGHTS  
DARK CHOCOLATE FONDUE  
GINGERBREAD BISCUITS  
SEASONAL FRUITS



PRESIDENTE  
HOTEL  
★★★★★