



NEW YEAR'S EVE
gala





SELECTION OF IBERIAN CURED MEATS AND INTERNATIONAL CHEESES

- Tasting of Iberian cured meats
- Assorted cheese platters selected by our chef
- Selection of breads

SELECTION OF GOURMET SMOKED FOODS

- Salmon
- Cod
- Herring
- Eel

SALADS, CRUDITÉS AND COLD DISHES

- Fresh seasonal crudités
- Pickles
- Selection of sauces, dressings and vinaigrettes

SINGLE SERVINGS

- Melon soup flavoured with mint
- Seafood pie with cocktail sauce
- Salmon cake with tartar sauce
- Cucumber caramel with Greek sauce
- Mussels with mojo picón sauce
- Assortment of mini cones with foie mousse and berries

SALADS, CRUDITÉS AND COLD DISHES

- Quinoa salad with edamame
- Wakame seaweed salad with toasted sesame seeds
- Octopus carpaccio with sea salt flakes
- Goat's cheese roll au gratin on a bed of caramelised onions
- Assorted sushi
- Chef's style tuna tataki

FRESH SEAFOOD PLATTER

- White shrimp
- Huelva sardines
- Razor clams
- Prawns
- Galician mussels
- Brown Crab

BISQUE-SHELLFISH SOUP

LIVE COOKING OF FRESH PRODUCTS, ACCOMPANIED BY SAUCES AND SIDE DISHES

- Pepper-crusted beef tenderloin

- Iberian pork shoulder with Pedro Ximenez reduction
- Lamb chops
- Bluefin tuna loin with teriyaki sauce
- Wreckfish with green mojo foam
- Grilled king prawns
- Wild asparagus
- Shiitake mushrooms
- Tenerife potatoes

OUR CHRISTMAS CUISINE AND ITS SIDE DISHES

- Traditionally roasted suckling lamb with broccoli pie
- Duck confit with red fruit sauce accompanied by hazelnut potatoes
- Free-range chicken supreme with old-fashioned mustard
- Fried chicken fillets with panko
- Cantabrian monkfish marinara with prawns
- Prawns with crispy garlic
- Scallops with chive butter
- Provençal stuffed mushrooms
- Wild asparagus bundles
- Vegetable gyoza with sweet soy sauce
- Homemade croquettes

Shrimp risotto with Lanzarote white wine reduction

SWEET FINISH

- Assortment of petits fours
- Tasting of cakes and sponge cakes
- Chocolate truffles
- Cream-filled profiteroles with chocolate coulis
- Selection of nougat and Christmas sweets
- Assorted gluten-free cakes
- Chocolate fountain
- Assorted fresh fruit
- Candy skewers

AFTER DINNER

- Cheese platters
- Iberian cured meat platters
- Garlic soup
- Assorted sweets

WINE CELLAR

- Luis Cañas Reserva red wine.
- El Grifo white wine
- Mumm Champagne
- Open bar (optional)

** Please check the prices at the reception.*

All allergens will be labeled on the information signs at the buffet.