NEW YEAR'S EVE MENU







APPETISERS

FRESH OYSTER FROM VALENCIA WITH CITRUS AND CORIANDER DRESSING

BLUEFIN TUNA AND SOY CURED EGG YOLKS ON BRIOCHE

CARAMELISED COOKIE WITH FOIE GRAS AND MUSCATEL CARAMELISED ONION

CASTRO Y GONZÁLEZ IBÉRICO HAM

ENTREÉ

CREAMY LOBSTER, COCKLES AND LEMON GRASS SOUP

FISH AND MEAT

MONKFISH IN A SAFFRON SAUCE, CREAMED CASSAVA AND MARSH SAMPHIRE

BEEF TENDERLOIN, WILD MUSHROOM RAGOUT AND CAFÉ DE PARIS SAUCE

DESSERT

CHOCOLATE SPHERE, CHAMPAGNE MOUSSE AND RED BERRIES
CHRISTMAS COOKIES, CONFECTIONS AND NOUGAT

WINE LIST

WHITE WINE HACIENDA DE ARÍNZANO, D.O. PAGO DE ARÍNZANO
RED WINE VALTRAVIESO FINCA LA ATALAYA, D.O. RIBERA DEL DUERO
CHAMPAGNE TAITTINGER

MINERAL WATER, SOFT DRINKS AND BEER
TEA AND COFFEE

DRINKS RECEPTION WITH VIOLINIST

DINNER WITH JAZZ SINGER

LUCKY GRAPES AND PARTY BAG

PREMIUM NEW YEAR'S EVE DRINK

TIME 8:30pm - 1am

PER PERSON (INCL. VAT)