

A Feast to Celebrate Yesterday and Toast to Tomorrow

December 31st

Appetizers

- * Foie Gras Curd with Pears 🥩
- * Biscuit and Cod Slice 🥩🥚
- * Egg Filled with Avocado and Tuna 🥚🥩
- * Homemade Smoked Salmon Bonbon 🥚🥩🌿
- * Oven-Baked Scallop 🥚🥩
- * Cuttlefish and Ink Pastry 🥚🥩
- * Mediterranean Red Prawn Croquette with Garlic Butter 🥚🥩🌿
- * Octopus, Potato, and Sobrasada Fritter 🥚🥩🌿

Starters

- * Crustacean Velouté, Lobster Timbale, and Chive-Infused Oil 🥚🥩🌿

Main course

- * Wellington Sirloin, Foie Gras, Truffled Potato Cream, and Pedro Ximénez Reduction from the Land 🥚🥩🌿

Dessert

- * Reimagined Almond Turrón 🥚🌿

Petit fours

- * Artisan nougat 🥚🌿
- * Chocolate truffles 🥚🌿
- * Shortbread Biscuits 🥚🌿
- * Lard Biscuits 🥚🌿
- * Christmas cake 🥚🌿

Drinks not included

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|-----------|-------------------------|----------|
| 🥩 Fish | 🌿 Soy | 🌿 Gluten |
| 🥚 Mustard | 🥚 Sulphites | 🥚 Egg |
| 🌿 Lactose | 🥚 Crustaceans, Molluscs | 🥚 Nuts |

It is mandatory to indicate any potential allergies and/or dietary restrictions at the time of booking; otherwise, special requests may not be accommodated.

Gala Dinner served at large tables for 4-12 guests. It will be necessary to explicitly communicate the desire to be seated with other guests at the same table at least 14 days in advance. Otherwise, the seating arrangement will be determined at the discretion of the hotel.