



Christmas Menu

25/12/2023

APPETISER

Mixed lettuce salad with langoustines, mango, pomegranate, pickled onion petals in cherry liqueur and toasted sesame vinaigrette

STARTER

Beef consommé with sherry.

FIRST COURSE

Norwegian Salmon with salmon caviar covered in hollandaise sauce, with sauteed vegetables

MAIN COURSE

Roasted turkey breast glazed in its own juice, with Brussels sprouts, thyme and marron glacé.

DESSERT

Mousse of torta de algarrobo with Malaga wine, creamy red fruits and crunchy chocolate

Assorted Christmas Sweets

Wines:

White: Marqués de Cáceres, Verdejo D.O Rueda

Red: Celeste Roble D.O Ribera del Duero

Cava: Muscantí Brut D.O Catalunya