



SOUP

Boletus cream

MINI SALADS

European lobster with exotic fruit tartare
Green leaf mesclun with duck ham, raspberry vinaigrette dressing, foie gras mi-cuit and raspberries
Avocados stuffed with seafood

CENTRAL STATION

Selection of Iberian cured meats: Serrano ham, pork loin, chorizo and salchichón sausage
Platter of boiled king prawns · Foie gras bites with violet petal jam
Smoked salmon blinis with cheese · Amberjack ceviche
Panko coated scampi tails · Bread slices with a selection of toppings

FISH IN SAUCE

Grouper in prawn sauce

MEAT IN SAUCE

Stuffed poultry ballotine and pork tenderloin in oloroso sherry sauce

GRILLED FISH

Grilled John Dory fillet · Seafood: Atlantic jackknife clams, prawns and octopus

GRILLED MEAT

Veal sirloin · Lamb cutlets

VEGETABLES

Mini potatoes au gratin · Parisienne potatoes · Creamed mushrooms
Mediterranean timbale · Asparagus bundles wrapped in bacon · Steamed green beans

CARVERY

Leg of lamb · Turkey

CHEF'S SHOW COOKING DISH

Monkfish stew with lobster and scarlet shrimps

CHEESE STATION

Roquefort, cured sheep's cheese, goat's cheese, Brie, Mahón
Green and red grapes, figs and walnuts
Crackers, hardtack biscuits, mini breadsticks and grissini

BREAD

Selection of seed breads

DESSERTS

Exotic fruit selection:
Strawberries, redcurrants, passion fruit, lychees, custard apples, coconut, kakis, figs, physalis,
pomegranates, kumquats, papayas, dragon fruit, rambutan and tamarillos.
Cakes and pastries: Choco treasure · Mini raspberry éclairs
Mini mille-feuille slices with confectioner's cream · Mini mango and pineapple logs
Christmas mantecado pastries

WINES

Our select wine cellar
Juvé & Camps cava