



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

Quail stuffed with grapes and cognac · Pork tenderloin in Pedro Ximénez sauce

GRILLED FISH

Grilled fillet of seabass · Seafood: prawns and octopus

GRILLED MEAT

Veal sirloin · Iberian pork secreto

VEGETABLES

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

CARVERY

Leg of lamb · Turkey · Meagre

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.
Selection of cakes

WINE

Our select wine cellar
Juvé & Camps cava