

Christmas Eve Dinner

A gourmet buffet experience offering a delightful variety of flavours, from timeless classics to chef's seasonal creations

Starters

- DUCK FOIE GRAS TERRINE
with fig chutney and toasted brioche
- FINE DE CLAIRE OYSTERS & SHELLFISH BAR
with prawns, langoustines, and crab legs
- SCOTTISH SMOKED SALMON
accompanied by warm blinis, dill cream, and capers
- HAND-CARVED JAMÓN IBÉRICO DE BELLOTA
served with rustic tomato bread and extra virgin olive oil
- ARTISAN TERRINES & PÂTÉS
including wild game terrine with pistachios, duck and fig pie, and foie mousse with port wine jelly

Salads

- “MALAGUEÑA”
with potatoes, orange, black olives, and boiled egg
- DUCK BREAST & POMEGRANATE
with orange confit, baby spinach, and sherry vinaigrette
- ROQUEFORT & PEAR ENDIVE
topped with toasted walnuts and a honey mustard dressing
- QUINOA & ROASTED VEGETABLE
with feta cheese, fresh mint, and a citrus-cumin vinaigrette
- SHRIMP & AVOCADO
with grapefruit supremes and a light cocktail dressing
- BEETROOT & GOAT CHEESE
finished with roasted hazelnuts and a balsamic glaze
- NIÇOISE
with tuna, green beans, potatoes, cherry tomatoes, olives, egg, and anchovy
- ENGLISH GARDEN
featuring aged cheddar, cucumber, radish, boiled egg, tomatoes, and a classic mustard vinaigrette

Live Show Cooking - Plancha & Grill

- SEAFOOD PLANCHA STATION
Grilled Palamós Prawns flambéed with Jerez Brandy
Seared Scallops with citrus butter
Fillet of Sea Bass with herb sauce
- PREMIUM MEAT GRILL
Angus Beef Fillet Steaks.
Rosemary Lamb Cutlets
- GARNISHES:
Grilled seasonal vegetables, Provençal ratatouille, and baby potatoes

Carving Station

- CHRISTMAS ROAST TURKEY
Stuffed with chestnuts and fresh herbs, served with natural gravy and cranberry chutney
- CRISPY SUCKLING PIG
- MILK-FED LAMB SHOULDER
with rosemary sauce

Hot Buffet

- SCALLOPS IN CHAMPAGNE CREAM
with a delicate herbed sauce
- AMERICAN-STYLE MONKFISH
with tomato and paprika butter sauce
- BLACK TRUFFLE MASHED POTATOES
- ROASTED WINTER VEGETABLES

Fine Cheese Selection

- FRANCE
Brie de Meaux with black truffle · 4-month aged Comté
Camembert · Sainte-Maure de Touraine · Roquefort
- SPAIN
Manchego, Mahón, Cabrales
- UK & BELGIUM
Stilton · Vintage Cheddar · Cheshire · Belgian Trappist
- Served with fig jam, “membrillo”, fresh grapes, walnuts, dried fruit, and artisan breads

Dessert Collection

- ARTISAN YULE LOGS
Chocolate-chestnut, vanilla & marron glacé, mango-passion fruit
- CHRISTMAS PUDDING FLAMBÉ
served warm with brandy butter
- MINI FRUIT PIES
with whipped cream
- TRIFLE VERRINES
Sherry-soaked sponge, vanilla custard, berries, and cream
- SALTED CARAMEL PROFITEROLES
- MINIATURE PARIS-BREST & MACARONS
- BELGIAN CHOCOLATE PRALINES
- GINGERBREAD, PAIN D'ÉPICES, CINNAMON STARS, AND SPECULOOS

Drinks

Water, Beer and Soft Drinks

Wines

- Red**
D.O.Ca. Rioja – La Vicalanda Reserva
- White**
D.O.Ca. Rioja – La Vicalanda
- Cava**
D.O. Cava – Parxet Cuvée 21 ECO

Price

€95

