

# Christmas Lunch

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

## 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

## 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

## 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 PRALINÉS

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

