Your New Year's Eve Buffet

Welcome drink and house aperitif

To start with...

Caprese cheese skewer

Salad and pickled vegetables

Prawn, citrus and white bean salad

Smoked cod, pomegranate and pickled cucumber salad

Hot starters

Sea bass and prawn ceviche

Egg with eels

Vitello tonnato

Alcoy black pudding chocolates

Country truffles with forest fruit chutney

Sushi selection

Beetroot salmorejo

Charcuteries & Cheeses

Knife-cut Iberian ham

Assortment of Iberian charcuteries

Cheese assortment



Delights of the sea

Sailor Clam

Grilled prawns

"Mallorquin" style scampi

Mussels "Rockefeller"

Spoonfuls

Langoustine royal

Boletus cream with crunchy iberian ham

Meat & Fish

Cod in pilpil

Sea bass with "all i oli de basil"

Suckling beef tenderloin with "Café Paris" sauce

Roasted pork leg with pear compote and

red wine demiglace

Sirloin Wellington with red fruit reduction

Sides

Truffled potato terrine

Stir-fried vegetable noodles

Sweet potato and turnip puree



Sweets & Desserts

Special New Year's Dessert

Ferrero Rocher "Port"

French toast with hazelnut cream

Lemon pie

Chocolate and biscuit pudding

Assortment of Christmas sweets

Cellar

White Solar de la Vega D.O. Rueda Red viña Pomal crianza D.O. Rioja Cava Codorniu 1551 D.O. Cava