NEW YEAR'S EVE MENU

CANAPES ON ARRIVAL

STARTERS

Cream of Chestnut Soup
Topped with crispy serrano ham.

Piquillo Peppers
Stuffed with cod.

Tiger Mussels
Breaded with panko (semi-spicy).

MAIN COURSES

Beef Tenderloin
Served with roast potatoes, brussel sprouts, cherry tomatoes and a Gran Padano cheese sauce.

Roasted Pork Knuckle
Served with mashed potato, broccoli, and house gravy.

Salmon Thai
Fillet of salmon with a red coconut and lime curry.
Served with zucchini rice & pickled red onions.

DESSERTS

White Chocolate Bonbon
Filled with red fruit mousse.

Passion Fruit & Mango Cake
covered in white chocolate.

Menu includes 1/2 bottle of house red or white wine per person and a glass of cava and grapes at midnight.

Live music and party bags.

2 courses 55€ per adult (Child under 12 years 26€)
3 courses 65€ per adult (Child under 12 years 30€)
*Half board supplements
2 courses 20€ (Child 15€) / 3 courses 30€ (Child 20€)