

# CHRISTMAS BUFFET MENU



## STARTER BUFFET

- Selection of Spanish and international cheeses
- Selection of Iberian and Spanish cured meats
- Selection of artisan breads, *focaccias* and butters
- Prawn salad with avocado, mango and citrus vinaigrette
- Marinated salmon with dill cream, pickled cucumber and capers
- Mini *focaccia* with truffled mortadella and *stracciatella*
- Traditional seafood cocktail
- Hummus with *pico de gallo* and pimentón de la Vera
- Devilled eggs with tuna, mild mustard and chives
- Roasted pumpkin soup with orange and ginger



## MAIN COURSE BUFFET

- Whole oven-baked sea bream with lemon, garlic and herbs
- Traditional *arroz a banda*
- Beef cottage pie
- Roast beef with mustard sauce
- Free-range chicken stuffed with mushrooms and nuts
- Beef cheeks braised in red wine



## SIDE DISHES

- Roasted baby potatoes with Provençal herb butter
- Roasted carrots and parsnips with honey and rosemary
- Sautéed Brussels sprouts with *pancetta*
- Braised red cabbage with apple, raisins and spices
- Traditional mixed seasonal vegetables



## DESSERT BUFFET

- Traditional Christmas pudding
- Baked cheesecake with red berry coulis
- Brioche French toast with cinnamon and *crème anglaise*
- Dark chocolate *crèmeux* with spiced orange and hazelnut praline
- Selection of fresh seasonal fruit
- French macarons



# NEW YEAR'S BRUNCH 2027



## STARTERS BUFFET

Selection of Spanish and international cheeses  
Selection of Iberian and Spanish cured meats  
Selection of artisan breads, *focaccias* and butters  
Prawn, egg and chive Russian salad  
*Vitello tonnato* with capers and baby rocket  
Marinated salmon with dill cream, pickled cucumber and capers  
Traditional seafood cocktail  
Hummus with *pico de gallo* and Pimentón de la Vera  
Traditional broth with meatballs

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## MAIN COURSE BUFFET

Oven-baked sea bass with a light *cava velouté*, leek and chives  
Traditional rice with pork ribs and mushrooms  
Beef cottage pie  
Roast ham glazed with honey, mustard and orange  
Roast beef with mustard sauce  
Slow-cooked beef cheek cannelloni with light béchamel, gratinated with Parmesan

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## SIDE DISHES

Oven-roasted baby potatoes with Provençal herb butter  
Roasted carrots and parsnips with honey and rosemary  
Brussels sprouts with *pancetta*  
Red cabbage with apples and raisins  
Traditional vegetable medley

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## DESSERT BUFFET

Classic tiramisu  
Cheesecake with red berry sauce  
Thin apple tart with vanilla cream  
Dark chocolate mousse with salted caramel  
Selection of fresh fruit

