NEW YEAR'S BRUNCH 2027

Available from 12:00 to 16:00 h

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

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

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

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

Price: €58 p.p.

Children from 5 to 12 years old €28. Beverages not included.