CHRISTMAS BUFFET MENU

25th December 2026
Available from 12:00 to 16:00 h

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 crémeux with spiced orange and hazelnut praline
Selection of fresh seasonal fruit
French macarons

Price: €58 p.p.
Children from 5 to 12 years old €28. Beverages not included.