

NEW YEAR'S EVE MENU



EVENING PROGRAMME

- 8:00 PM · Welcome Glass of Pommery Champagne
and *amuse-bouche*
- 8:30 PM · Gala Dinner
- 12:00 AM · New Year's Eve Party Favours and Midnight Chimes
- 12:05 AM · The Bonfire of Forgotten Memories
- 12:10 AM · Party with a DJ



GALA DINNER MENU

Mediterranean Red Prawn

Ajoblanco, Pickled Grape and Basil Oil.

Roasted Artichoke

Foie gras, Toasted Hazelnut and Poultry Jus.

Wild Sea Bass

Confit Leek, Smoked salt-cured tuna loin *Pil-pil* and Salmon Roe.

Aged Beef Loin

Smoked Celeriac, Glazed Shallot, Black Truffle and Port Wine Jus.

Light Mandarin Cream

Cava Gel and Orange Blossom Granita.

Alicante Nougat 2.0

Marcona Almond, Lemon and Vanilla.



WINE SELECTION

Pommery Brut Royal, chardonnay, pinot noir and pinot meunier, AOC Champagne, France.
Louro, Bodega Rafael Palacios, godello and treixadura, D.O. Valdeorras, España.
Limite Sur, Bodega Ramón Bilbao, garnacha, D.O.Ca. Rioja, España.

Price: €215

Per person, VAT included. No discounts apply.

