NEW YEAR'S EVE MENU 2026

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.

Black Angus 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.
Límite Sur, Bodega Ramón Bilbao, garnacha, D.O.Ca. Rioja, España.

Price: €215 p.p.
VAT included. No discounts apply.

Dress Code – Gala Cocktail Attire