

CHRISTMAS BRUNCH

December 25th 2024 (1:30 pm)

COLD BUFFET

Pickled partridge salad with tomatillos
Cold beetroot soup
Carpaccio of shrimp with Ikura caviar
Burrata with basil and cherry tomatoes
candied in soy syrup
Selection of acorn-fed Iberian cured meats
Grilled roasted vegetables with feta cheese
White shrimp with cocktail sauce
Nasi goreng rice with soy sprouts and curry dressing
Assorted smoked meats
Bellavista salmon loins
Acorn-fed Iberian ham D.O.
Seafood platter with prawns, lobsters,
spider crabs and Huelva shrimp

INTERCONTINENTAL CHEESE BUFFET

Sheep's milk cheeses: Manchego (aged), Belmonte (lard),
Idiazabal, Roncal, Torta de La Serena and rosemary (Ocaña)
Cow's milk cheeses: Mahón, San Simón, Tetilla, Ulloa
(Galicia), Cabrales and Afuega'l Pitu (Asturias)
Goat's milk cheeses: red wine (Murcia) and paprika
International cheeses: Parmesan, Brie,
Camembert, Stilton and Gouda

DESSERT BUFFET

Selection of artisanal InterContinental cakes
raspberry, lemon, pear and peach
Saint Marcos cake
Millefeuille cake with red fruits...
Rice pudding
Custard
French pastries

Coffee and Christmas Sweets

White Wine Morlanda D.O. Priorat
Valdubón 9 Months Red Wine D.O. Ribera del Duero
Freixenet Brut Barroco D.O. Cava

Live musical entertainment
Children's playroom

SUSHI STATION

HOT BUFFET

Carabinero bisque
Minestrone soup with Parmesan
Baby vegetable medley with cured meat shavings
Asparagus bundle with bacon
Baked boletus puff pastry with hollandaise sauce
Lamb chops
Wellington tenderloin
Veal ribeye
Hake fillet in shallot sauce
Salmon cubes in lemon sauce
Sea bass with fennel

PAELLA RICE DISHES

Rice with clams and pot-caught squid
Rice with bimi
Mushrooms and cauliflower