

NEW YEAR'S DAY BRUNCH

January 1st, 2025 (1:30 PM)

COLD BUFFET

Lobster salad, acorn-fed Iberian ham D.O.
Traditional smoked salmon with sides
Scallop and tropical fruit salad
Crab salad with piquillo peppers
Tomato and red tuna cubes with avocado cream
Endive leaves with blue cheese cream and walnuts
National and international cheese board
Tuna belly salad
Seaweed salad
Cod carpaccio with edamame and kaffir lime peel

SEAFOOD

Natural oysters
Cooked lobsters
Huelva white shrimp
Spider crabs
Periwinkles

SOUPS AND BROTHS

Seafood soup with Pernod Ricard aroma
Clarified poultry consommé
Warm asparagus velouté with double cream

DESSERTS

Christmas tree trunk
Cheese cake
Millefeuille cake
Saint Marcos cake
Variety of miniature mousses
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

SUSHI STATION

FISH

Sole fillets in Champagne sauce
Grilled prawn tails
Traditional clam green sauce
Cod fillets in ñoras pepper sauce
Grilled monkfish
Traditional spiced fried fish

MEATS

Guadarrama sirloin with mushroom jus
Stuffed poulet with dried fruits and foie gras
Roasted eight-rib roast beef with herbs
Segovia-style roasted suckling pig

FROM THE GARDEN

Senyoret rice
Valencian paella
Mushroom sauté with artichoke
flower and sea salt flakes

Live musical entertainment
Children's playroom

