

# NEW YEAR'S EVE DINNER

## STARTERS

Assorted of Salads

"Montadito" Jabugo, "Montadito" with Smoked Cod with Piquillo Peppers, Cheeses, Berries Mojito, Melon Pearls with "Guijuelo" Ham, Mozzarella & Cherry Tomato Skewers, Beef Rack, Smoked Rolls with Alaska Crabs, Burrata Salad, Mediterranean Cocktail, Seafood Salad, Small Toast Skagen, Prawns, Mussels, Crabs, Crayfish, "Salsiki,, Mediterranean salad, Mic Cuit with Almonds, Tuna Tartar with Avocados, Compote of peppers and cream cheese, Smoked salmon Assorted of Sauces

## MAINCOURSE

Red King Prawns "Chupito" , Iberico's Croquettes, Crispy Bag of Prawns, Scallops "a la Gallega" , Loin of Hake with Dill Sauce, Duck breast with Pedro Jimenez wine, Fish Fillet "a la Espalda", Chicken Breast, Cannelloni with Cabbage & Pork, Loin of Lamb, Pork Tenderloin "Iberico" with Ham & Basilica, Beef Tenderloin "Buey" Wellington Style, Lamb, Chateaubriand, Crown of Patatoes, Grilled Green Asparagus, Flower of Romanesco, Assorted of Sauces

## DESSERT

Assorted of Cheeses, Fresh Fruits, Frozen Truffles, Assorted of Pastry, Chocolate Mousse with Mango Sauce, Strawberries with Cream, Fresh Fruit Salad with Passion fruit, Tricolor Quinoa with Milk, Chocolate Fountain, Mango Pasion

## DRINKS

Champagne Cocktail,  
White Wine Gran Bazan "Albariño"  
Red Wine Alto del terral  
Mineral Water, Beer, Soft Drinks,  
Cava Anna de Codorniu Brut  
Coffee, Brandy Carlos I or Baileys

PRICE P. PERSON 89,00€

TICKETS IN RECEPTION



SUNPRIME  
HOTELS