

NEW YEAR'S EVE 2025

Welcome 8:30 PM Dinner 9:30 PM

CANAPÉS AND WELCOME DRINK

Crispy gorgonzola bites

Ham and cheese puff-pastry roses

Smoked salmon rolls

Filo-wrapped king prawns

STARTER

Seafood Cream Soup

Scallops with Black Garlic

Braised Pork Cheeks in Red Wine on a Rustic Mashed

Potato Bed

Kale Salad with Nuts, Apple, and Cranberries (Vegan)

MAIN COURSE

Roast Suckling Lamb Shoulder with Pan-Fried Potatoes

Beef Tenderloin with Foie Gras and Port Sauce, Served

with Peppers and New Potatoes

Lobster in a Classic American-Style Sauce

Indian Pumpkin and Coconut Milk Curry (Vegan)

DESSERT

Baileys Cheesecake

Chocolate Bombe

Hazelnut Custard with Banana Biscuit (Vegan)

NEW YEAR'S STARTER.

12 Grapes and a Cava Celebration Toast

EVENT BEVERAGES

Red Wine: Finca María, Ribera del Duero

White Wine: Terranova (Rueda, Verdejo)

Rosé Wine: Crestarosa Sparkling

Draft Victoria Beer, Cava, Soft Drinks, and Water

125€ P.P.