



HOTEL SERVIGROUP VENUS

New Year's Eve Menu 2025

Welcome cocktail

Chef's appetizers

Salmon cube with mullet caviar

Shot with foie gras mousse

Tuna and wakame tartare

Artichoke heart with emulsion and trout roe

Pulled pork parcel with pear confit

Toasted bread with Iberian ham and loin

Gourmet croquettes

Tempura prawn tail

Starter

Creme of Guinea fowl with brunoise cut breast

First course

Sea bass fillet in its own juices with
vegetables from our own farm

Citrus fusion sorbet

Second course

Beef tenderloin with port reduction,
potato gratin and porcini mushrooms

Dessert

Crème brûlée and apricot slice

Traditional Christmas sweets

Lucky grapes

Party Favors



Wine list

Red, Protos Roble, Ribera del Duero

Dry white, Protos Verdejo, Ribera del Duero

Medium sweet white, Castillo de Liria, Utiel/Requena

Cava, Expression Reserve Brut