2026

HOTEL SERVIGROUP DIPLOMATIC

New Year's Eve Menu

Welcome cocktail reception

Chef's appetizers

Foie gras verrine with fig preserve
Glass bread topped with Ibérico ham
and cured Ibérico pork loin
Crispy prawn skewer
Octopus medallion with silky potato purée,
olive oil from our estate and paprika
Gourmet croquettes
Salmon bite with citrus tartare and caper blossom
Salt cod brandade cannelloni
with creamy piquillo pepper sauce
Thinly sliced beef loin, delicately dressed

Starter

Lobster bisque
Stuffed brown crab with accompanying seafood

First course

Turbot with baby vegetables and an emulsion
of its cooking juices
Mojito sorbet

Second course

Veal fillet with Oloroso sherry sauce

Dessert

Hazelnut ganache with its tuile,
lemon cream and lemon mousse
Traditional Christmas sweet treats
and New Year's Eve party favours
Twelve lucky grapes

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