2026

HOTEL SERVIGROUP VENUS

New Year's Eve Menu

Welcome cocktail reception

Chef's appetizers

Salmon bite with citrus tartare and caper blossom
Glass bread topped with Ibérico ham
and cured Ibérico pork loin
Crispy prawn skewer
Gourmet croquettes
Salt cod brandade cannelloni
with creamy piquillo pepper sauce
King prawn with citrus vinaigrette
Brie cheese bite with tomato preserve
Mini brioche with slow-braised cheek
and pickled vegetables

Starter

Cream of pheasant soup with a fine vegetable brunoise

First course

Sea bass with a prawn reduction and baby vegetables
from our estate
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