



SERVIGROUP  
HOTELES

# NEW YEAR'S EVE MENU

Welcome cocktail

## APPETIZERS

- Cumbres Mayores Iberico ham
- Dehesa de Extremadura lomo toast
- Salmon cube with kombu mousseline
- Mussel tasting spoon with escabeche mayonnaise
- Croquette with emulsion
- Shot glass of foie gras with fig jam
- Tempura prawn tail
- Shrimp ceviche with citrus

## STARTER

- Cream of guinea fowl  
with brunoise chicken supreme

## FIRST COURSE

- Fillet of sea bass with vegetables  
from our garden and rock fish jus

## SORBET

- Mango

## SECOND COURSE

- Beef tenderloin with port reduction  
and potato cake

## DESSERT

- Triple chocolate quenelles with strawberry ice cream
- Christmas and traditional sweets
- Good-luck grapes and party favours

## WINE LIST

- Red, Protos Roble
- Dry white, Protos Verdejo
- Sweet white, Conde de Alicante
- Cava, Expresión Reserva Brut