

NEW YEARS' EVE MENU

Glass of Champagne on arrival

Smoked Salmon Canape

With cream cheese

Galician Blonde Beef

On a skewer

STARTERS

Classic Seafood Bouillabaisse

A classic winter warmer with toasted fennel mousseline

Fresh Lobster Salad

With green beans, spring onions, mushrooms, mint and mustard vinaigrette

Red Tuna Tartare

With wasabi, tobico, shichimi togarashi, chives and coriander

Duck Foie Gras Escalope

With caramelised apples

Guacamole and Tempura Vegetables (v)

With chipotle oil and sunflower seeds

MAIN COURSES

Beef Wellington

With truffle mash, sauteed vegetables and mushroom and foie cream

Slow Roasted Lamb Shoulder

With chunky chips, sauteed vegetables and rosemary jus

Grilled Turbot

With blueberry risotto, sauteed artichokes and seafood cream

Grilled Seafood Platter

With fresh lobster, king prawns, carabineros and mignonette sauce

Vegan Cottage Pie (v)

With beyond meat, creamy mash, vegan cheese and red wine jus

DESSERTS

Chargrilled Pineapple

With coconut ice-cream and passion fruit syrup

OR

Assiette of Chocolate

Petit Fours

280€ per person

Vat included

Revision 08/16/2023