

## COCKTAIL OF WELCOME

ASSORTMENT OF IBERIAN CURED MEATS  
ASSORTMENT OF CHEESES  
SEAFOOD ROLLS  
BLACK PUDDING TARTLET WITH SMITH APPLE  
PINEAPPLE AND PRAWNS SKEWERS WITH HONEY  
DICED BRIE CHEESE IN BATTER  
GUACAMOLE WITH ANCHOVIES  
HUMMUS WITH PLANTAIN  
BLACK OLIVES IN TAPENADE WITH CHERRY

## STARTERS

GARLIC EELS ON SMOKED RATATOUILLE  
SALMON MOUSSE WITH CRUNCHY IBERIAN HAM  
QUAIL LOLLIPOP WITH TOMATO COMPOTE  
MEDITERRANEAN OCTOPUS CEVICHE

## CREAM

ROASTED PUMPKIN CREAM WITH MASCARPONE  
AND DRIED FRUIT VINAIGRETTE

## SHERBET

## MEAT

SPICED LAMB BAKED IN THE OVEN  
WITH STRAW POTATOES AND CHESTNUT SAUCE

## THE FISH

BAKED SEA BASS WITH CARROT CREAM AND SAUTEED PRAWNS  
(MEAT AND FISH OF YOUR CHOICE)

## DESSERT

# CHRISTMAS MENU VILLA DEL MAR 2021

*Give unforgettable experiences*

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DICED BRIE CHEESE IN BATTER  
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HUMMUS WITH PLANTAIN  
BLACK OLIVES IN TAPENADE WITH CHERRY

## **STARTERS**

FOIE MOUSSE WITH FIG JAM AND TOASTED PINE NUTS  
CREAMY GRILLED OCTOPUS WITH MALE BANANA  
CONFIT CHEEK WITH CREAMY PARSNIP SAUCE  
CRISPY PRAWN BROCHETTE WITH MANGO VINAIGRETTE

## **CREAM**

SEAFOOD CREAM WITH PRAWNS

## **SHERBET**

## **MEAT**

BEEF SIRLOIN STEAK WITH FOIE GRAS, TRUFFLE SAUCE AND PARMENTIER

## **THE FISH**

ROASTED SEA BREAM WITH PEA SAUCE AND VEGETABLE TEMPURA  
(MEAT AND FISH OF YOUR CHOICE)

## **DESSERT**



# NEW YEARS EVE MENU **VILLA DEL MAR 2021**

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