

New Year's Eve Menu



NEW YEAR'S EVE MENU

GLASS OF CHAMPAGNE ON ARRIVAL

STARTERS

SMOKED SALMON CANAPE

with cream cheese

GALICIAN BLONDE BEEF

on a skewer

CLASSIC SEAFOOD BOUILLABAISSSE

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

SLOW ROASTED LAMB SHOULDER

with chunky chips, sauteed vegetables and rosemary jus

SURF & TURF

grilled fillet steak with red wine jus, paired with fresh grilled lobster drizzled in garlic butter, served with Robuchon mashed potatoes and sauteed vegetables

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

ASSIETTE OF CHOCOLATE

petit fours

299€ PER PERSON

10% service charge is applicable