

— THE — LUXURY VILLA COLLECTION

Christmas & New Year Celebration Menus



Our team of experienced team of chefs will create a magnificent celebration meal for your and your guests during this festive season. Our team will not only prepare a masterpiece of a meal, they will also clear and clean the kitchen following the service so you can truly relax and enjoy the occasion.

Our Christmas and New Year menus complement our existing luxury catering menus, but we offer complete flexibility as always. We can make adjustments to suit your tastes and can accommodate all dietary requirements. We can also create bespoke Children's menus, however due to the higher costs of staff during these dates the price for children can only be discounted if a minimum of 12 adults are dining.

All of the menus within this brochure are based upon a minimum of 12 persons dining and include:

- Professional chef
- Waiting staff (1 per 12 guests)
- Unlimited listed drinks throughout the meal service
- White Linen and Table decorations

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Christmas Eve

Aperitif

Fresh Salmon Tartar with Guacamole and Spicy Cassava Chips

or

Acorn Fed Iberian Ham Bruschetta

First Course

Free Range Chicken Roulade with a Wild Mushroom Doucelle & Parmesan Gratin

or

Goats Cheese Brik Parcel with Grilled Figs, Dried Nuts, Yoghurt & Sugar Cane Honey Vinaigrette

Main Course

Grilled Entrecote Steak with Grilled Asparagus, Risolee Potatoes & Crispy Leeks

or

Roast Turbot Supreme over a Caramelized Pumpkin Risotto

Dessert

Red Berries Pavlova

Drinks

Finca del Marquesado D.O. Rioja Crianza 2010

Mureda, Organic Sauvignon Blanc, D.O. Rueda

Cava Chateau Royal

Price per person: 105,00€ + IVA

(For less than 12 guests please enquire)

Christmas Day Menu

Delivered in sharing platters to the centre of the table.
A family orientated menu specially designed to ensure that guests can enjoy
a wide variety of traditional dishes, some with a creative twist!

Cold Dishes

Iberian Ham Pata Negra Bruschettas
XL King Prawns with a Mild Mustard Cream sauce
Truffled Potato Cream Miniatures with Crispy Bacon
Marinated Salmon Slices with a Kimchy Mayonnaise

Hot Dishes

Please choose 3 options

Roast Sea Bass with a Red Pepper & White Wine Pil-Pil
Grilled Salmon Steaks with a Ginger & Lemongrass Glaze
Free Range Chicken & Prunes Roulade with a Crème d'Armagnac
Sliced Rib Eye Steak with a 5 peppercorn sauce
Slow cooked Honeyed Prunes & Lamb Tajine

Side Dishes

Risolee Potatoes
Sautéed Wild Mushroom with Garlic & White Wine
Grilled Mediterranean Vegetables

Dessert

White Chocolate & Almond Nougat Mousse
4 Variety Cheeseboard, Grissini, Dried Fruits and Grapes

Drinks

Finca del Marquesado D.O. Rioja Crianza 2010
Mureda, Organic Sauvignon Blanc, D.O. Rueda
Cava Chateau Royal

Price per person: 120,00€ + IVA

New Year's Eve Gala Dinner

Menu 1

Aperitif

Red Shrimp Thai Ceviche with Coconut Milk, Lime & Cilantro

Starter

Fresh & Local Chanterelles & Boletus Risotto

Sorbet

Passion Fruit & Vodka Sorbet

Main Course

Slow Roast off-the-bone Lamb Terrine served with Spinach Stuffed Zucchini and Creamy Potato Parmentier

Dessert

Poached Pears in Marques de Riscal over a Chilled Coconut Soup

Drinks

Finca del Marquesado D.O. Rioja Crianza 2010
Mureda, Organic Sauvignon Blanc, D.O. Rueda
Cava Chateau Royal

Price per person: 150,00€ + IVA

New Year's Eve Gala Dinner

Menu 2

Aperitif

Grilled Scallop with a Shallot, Ginger & Soya Butter

Starter

Lobster Strudel with a Vermouth & Saffron Cream

Main Course

Galician Fillet Steak with a White Truffle & Boletus Crème served with
Potato Gratin & Grilled Vegetable Timbale

Dessert

Mascarpone & Espresso Mousse over an Almond & Butter Sponge

Drinks

Finca del Marquesado D.O. Rioja Crianza 2010
Mureda, Organic Sauvignon Blanc, D.O. Rueda
Cava Chateau Royal

Price per person: 150,00€ + IVA

Optional Extras

Cava & Canapés reception

Your choice of 4 Canapés and Unlimited Cava and Bellinis for 1h 15 mins

Canapés

Acorn Fed Iberian Ham Pata Negra Crostini

Seared Red Tuna with Wakame Salad & Kimchi Mayonnaise

Foie Gras Mi-Cuit with a Green Apple & Cardamom Compote, Roast Pistachio

Spicy Pumpkin Soup Shooter

Drinks

Chateau Royal Brut, Chateau Royal Brut Bellinis

Price per person: 35,00€

Champagne Bar

Package based upon approximately 3 glasses per person & a maximum of 20 adults (60 glasses of champagne). Price includes Champagne Bar Set up, All Bar Equipment, Glassware, and Professional Barman

Veuve Cliquote Brut: 520€

Veuve Cliquot Brut Rosé: 630€

Laurent Perrier Brut: 490€

Laurent Perrier Cuvée Rosé: 800€

Louise Roederer Cristal Brut: 2464€

Louis Roederer Cristal Rosé: 5250€

Please note that pricing displayed is net of the government tax

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which is charged at 21%