

## **CHRISTMAS EVE**

#### **APPETIZERS**

Artichoke hearts confit with foie gras flakes Wantan nest stuffed with hot chili bell pepper Mini corn on the cob with pico de gallo in cabbage leaves Sautéed gulas with "All i Oli" honey foam

#### **MENU**

Decanted monkfish soup with shrimp and tarragon aniseed nuances

Baked sea bass fillet with fake cauliflower risotto

Passion fruit sorbet

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Rack of suckling lamb baked "at low temperature"

Chocolate mousse with citrus fruits in cereal crisp

Coffee  $\delta$  infusions Liquors  $\delta$  Christmas sweets

### **CELLAR**

Mineral Water, beer and sodas White Wine Agnus Dei (D.O. Albariño) Red Wine Orube crianza (D.O. Rioja) Cava Hill Coral Rosé (D.O. Cava)

> IO5,OO€ per person VAT included



## **CHRISTMAS**

#### **APPETIZERS**

Smoked gggplant pâté Goat cheese bonbon with ham shavings and pistachio powder Garlic shrimp casserole

#### **MENU**

Seafood bisque with croutons and parmesan shower

Sea bass supreme in shrimp sauce with crunchy artichokes

Mango sorbet

Beef tenderloin with apple and rosemary compote

Christmas log with chanterelles of cream and creme

Coffee  $\delta$  infusions Liquors  $\delta$  Christmas sweets

#### **CELLAR**

Mineral Water, beer and sodas White wine Vionta (D.O. Godello) Red wine Azpilicueta Crianza (D.O. Rioja) Cava Hill Coral Rosé (D.O. Cava)

> 70,00€ per person VAT included



### NEW YEAR'S EVE GALA DINNER

#### **APPETIZERS**

Shot of boletus cream with black trumpet powder
Baked scallops with garlic and parsley oil
Potato causa flavored with lime and chili and stuffed with txangurro (Spider Crab)
Duck ham toast with quail egg and chives

#### **MENU**

Lobster and scallop salad with apple and ginger emulsion

Turbot fillet with meuniere and mushroom sauce

Blood orange sorbet

Veal tournedos in Perigourdine sauce with its Christmas garnish

Semisphere of Cava and passion fruit on Genovese sponge cake

#### **CELLAR**

Mineral Water, beer and sodas White wine Marqués de Riscal Verdejo (D.O. Rueda) Red wine Marqués de Riscal Reserva 2017 (D.O. Calificada Rioja) Champagne Louis Perdrier (France)

> 22O,OO€ per person VAT included



# **NEW YEAR'S EVE INCLUSIONS**

Dinner entertainment with live music Cava bottle New Year´s Eve gift bag δ lucky grapes Open bar until O5:00 h Disco (with DJ) until O5:00 h

After party snacks:
Natural fruit brochette
Tradicional garlic soup
"Churros" with chocolate



# **KIDS MENU**

Christmas Eve, Christmas δ New Year's Eve Dinner

#### **APPETIZERS**

Iberian cold meat cuts Chicken delights with barbecue sauce

### **MENU**

Meat stuffed ravioli with Neapolitan sauce

Beef tenderloin medallions with potatoes

Three chocolates cake with ice cream

Nougat and Christmas sweets

### **DRINKS**

Mineral Water, soft drinks and juices

55,00€ per person VAT included Children up to 12 years old



# **NEW YEAR'S EVE PARTY**

Cava bottle New Year´s Eve gift bag  $\delta$  lucky grapes Open bar until O5:00 h Disco (with DJ) until O5:00 h

After party snacks: Natural fruit brochette Tradicional garlic soup "Churros" with chocolate

Only Cotillion: 7O€ per person

**VAT** included



# NEW YEAR'S EVE ACCOMMODATION PACKAGE

Accommodation in Deluxe double room
New Year's Eve Gala dinner with live music
New Year's Eve gift bag δ lucky grapes
Dance with open bar until O5:OOh
After party snacks:
Natural fruit brochette
Tradicional garlic soup
"Churros" with chocolate
Buffet breakfast
Late check-out until 2 pm

Special New Year's Eve Package: 328,00€ per person

Single use supplement: 90,00 € Children supplement with kid's menu: 65,00 € (up to 12 years old)

Supplement for accommodation in Suite room with a Bottle of Henri Abelé 1757 Champagne: 100,00€

**VAT** included

(\*) Sharing double room with two adults







MADRID

### Information δ Reservations:

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