

Menu

New Year's Eve

€69

VAT INC.

APPETISER

Honey glazed halloumi, lamb's lettuce & fig salad

STARTERS

Roast pumpkin soup with creme fraîche & croutons

Pan seared scallops and king prawns served with
an artichoke purée & béarnaise sauce

Mi-cuit foie gras on toasted brioche with fresh figs

MAINS

Roast chestnut risotto with parmesan & crispy leeks

Beef Wellington with potato purée & honey balsamic glazed carrots

Pan fried Atlantic salmon with pomegranate pistachio crumble,
truffle potato gratin & sautéed winter greens

DESSERTS

Sticky Toffee Pudding

Crema Catalan Bread & Butter Pudding

Selection of Nougat

WINE SELECTION

ABCD, Verdejo (D.O. Rueda)
LAYA, Garnacha (D.O. Almansa)
CLOS VIDAL, Syrah, Merlot (D.O. Penedés)
EL SERRALLET, Brut Nature

Includes water, bottle of wine per couple & coffee
Glass of cava and grapes at midnight

