New Year's Eve Dinner & Party 2017

SILKEN

APPETIZERS

Gratinated sea urchin in its shell with whisky. Cream of peas with spider crab and toasted country-style bread. Salted anchovies on a bed of crispy flaky pastry.

MENU

Lobster salad, light Gazpacho with olive spread and fresh chive vinaigrette.

Oven baked red cardoon with wild mushrooms, toasted pine nuts and truffle infused oil.

Crayfish tails fried in batter in their juices on a bed of fresh cream of spring onion.

Roasted sirloin medallion with port sauce, oven-baked Parmentine potatoes, prune purée and mustard.

Reinette apple tart drizzled with caramel, served with sour cream of apple and fresh cream ice-cream.

Rioja Reserva Red Wine, Cava and Glass of Liqueur

Payment in advance at the front desk before 22 /12 / 17

· Kids & Teen menu 185€ pax VAT inc

> **80€** / VAT inc. (Age limit: 18 years)

• New Year's Eve Dinner & Party + Accommodation + Buffet Breakfast > 235 € per person in a double room >260 € per person in a single room

IMPORTANT > The dishes indicated may contain traces of allergens. Please inform our waiting staff if you have any allergies or food intolerances.

PROGRAM

- · Traditional twelve grapes at midnight and a selection of typical Spanish Christmas candies.
- · Garlic soup 2:00 h
- · Free drinks at the bar.
- · Hot chocolate with sweet fritters 4:00 h
- · Party bags included.
- · Giant Screen for the Midnight Chimes.
- · Cloakroom Service.

MUSICAL ENTERTAINMENT!

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