

BANQUET MENUS 2010

MENU 1

- OCTOPUS SALAD, ROAST POTATOES AND COD WITH BLACK OLIVE VINAIGRETTE
- TURBOT SUPREMES WITH YOUNG ONIONS AND ALMOND STRIPS
- BARBARY DUCK CONFIT WITH BAKED APPLES AND MUSCATEL SAUCE
- WEDDING CAKE
- BASKET OF NOUGAT ICE CREAM
- COFFEE

PRICE € 60

MENU 2

- BALLS OF MELON WITH CURED HAM AND DRIED HAM SEASONED WITH EXTRA VIRGIN OLIVE OIL
- SEA BASS STEAK WITH PRAWNS AL CHARDONNAY
- SHOULDER OF ROAST YOUNG LAMB IN ITS JUICES WITH POTATO ROUNDS
- TROPICAL SORBET
- BLACK FOREST GATEAU
- COFFEE

PRICE € 65

MENU 3

- ASSORTED SEAFOOD: CRAB, DUBLIN BAY PRAWNS, PRAWNS, KING PRAWNS, SEA SNAILS, PERIWINKLES AND BARNACLES
- CANTABRIAN SEA BASS WITH ORIO STYLE WILD ASPARAGUS
- CAPON CHICKEN BREAST WITH NOUGAT (JIJONA TURRÓN)
- WEDDING CAKE
- TULIP OF VARIOUS ICE CREAMS
- COFFEE

PRICE € 68

MENU 4

- THE SEA AND MOUNTAINS: SPIDER CRAB CAKE, PRAWN FAN, CURED HAM AND ASPARAGUS TIPS (TARTAR SAUCE)
- SPECIAL CUT (DARNE) OF SALMON WITH SEEDED MUSTARD
- OVEN ROASTED RACK OF YOUNG LAMB RIBS WITH ROASTED POTATO/ONION MIXTURE
- GREEN APPLE SORBET
- WEDDING CAKE
- COFFEE

PRICE € 69

MENU 5

- FOIE GRAS STRIPS WITH NATURAL FRUITS AND TOAST
- TURBOT STEAKS IN STEWED SAUCE WITH PRAWNS
- CELERY AND MINT COLD SOUP DRINK
- GRILLED SIRLOIN STEAK WITH TERRINE OF POTATOES AND PEPPERS
- WEDDING CAKE
- SAFFRON ICE CREAM
- COFFEE

PRICE € 69

MENU 6

- PRAWNS WITH TROPICAL NOODLES AND THOUSAND ISLAND SAUCE
- GRILLED GILTHEAD SEA BREAM WITH A SPRINKLING OF PIQUILLO PEPPERS
- LA RIOJA OVEN ROASTED SHOULDER OF KID SERVED WITH POTATOES
- CAVA SORBET
- WEDDING CAKE
- COFFEE

PRICE € 71

MENU 7

- HALF A EUROPEAN LOBSTER WITH PRAWNS AND A BOUQUET OF VEGETABLES (PERSIAN AND PINK SAUCE)
- CREAM OF SPIDER CRAB WITH CAVIAR AND DRIED FRUIT AND NUTS
- OVEN-ROASTED ARANDA YOUNG LAMB WITH TUDELA CABBAGE
- WEDDING CAKE
- TULIP OF ICE CREAM
- COFFEE

PRICE € 71

MENU 8

- TRUFFLE PATE, CURED HAM AND GUIJUELO HAM WITH SALMON AND MANGO TARTAR SAUCE
- CANTABRIAN HAKE STEAKS WITH ORIO STYLE CLAMS AND WILD ASPARAGUS
- ENTRECOTE FROM A YOUNG PYRENEES BULL WITH TRONCHÓN CHEESE AND RIVERSIDE VEGETABLES
- LEMON SORBET WITH CAVA
- WEDDING CAKE
- COFFEE

PRICE € 71

MENU 9

- FISH TART ON A TOMATO AND BASIL BED WITH A SMALL SALAD OF YOUNG SHOOTS AND PRAWNS
- SMALL OVEN ROASTED MONKFISH WITH POTATOES, OLIVES AND MUSHROOM VINAIGRETTE
- MEDALLION OF BEEF SIRLOIN WITH TRUFFLE AND VEGETABLE SAUCE
- ROMANTIC SWEET
- BASKET OF ICE CREAM WITH HOT CHOCOLATE
- COFFEE

PRICE € 71

MENU 10

- PRAWN SALAD WITH SPIDER CRAB VINAIGRETTE AND COLD TOMATO AND THYME SOUP
- GALICIAN HAKE WITH CRAB SAUCE AND VEGETABLES
- ARANDA OVEN ROASTED YOUNG LAMB WITH FRIED POTATOES, PEPPERS AND ONIONS
- TANGERINE SORBET
- WEDDING CAKE
- COFFEE

PRICE € 72

MENU 11

- COUNTRY CHOICE: GUIJUELO CURED HAM, LEON DRIED HAM STRIPS, TERRINE OF NATURAL FOIE GRAS WITH ASPARAGUS TIPS IN CHOPPED OLIVES (EMPELTRE OLIVE OIL)
- CLAM AND MONKFISH SOUP WITH SAFFRON
- GRILLED YOUNG VEAL CHOPS WITH NATURAL VEGETABLES
- CITRUS FRUIT SORBET
- WEDDING CAKE
- COFFEE

PRICE € 72

MENU 12

- EUROPEAN LOBSTER SALAD WITH PRAWNS AU NATURAL AND APPLE VINAIGRETTE
- SALMON PASTRY WITH GREEN ASPARAGUS
- ARAGONESE PYRENEES VEAL SIRLOIN WITH FOIE GRAS AND MUSCATEL SAUCE
- FRUIT SORBET
- WEDDING CAKE
- COFFEE

PRICE € 73

MENU 13

- EUROPEAN LOBSTER WITH PRAWNS, MELON SOUP AND SALMON ROE
- SEA SCALLOP AU GRATIN AND COD TATIN
- HERRING CAVIAR AND FENNEL DRINK
- SIRLOIN DUO WITH POTATO AND BACON TERRINE (CABERNET SAUCE AND CHEESE)
- CREAM, TRUFFLE AND YOLK TART
- VANILLA ICE CREAM TULIP
- COFFEE

PRICE € 74

MENU 14

- SEA SELECTION: TERRINE OF CRAB IN AVOCADO VINAIGRETTE WITH PRAWNS AND LETTUCE SHOOTS
- OVEN ROASTED HAKE (FISHED BY HOOK) WITH POTATOES AND AROMATIC OIL
- IBERIAN SIRLOIN COOKED IN LATE HARVESTED WINE WITH NATURAL VEGETABLES
- GREEN APPLE SORBET
- QUEEN TART
- COFFEE

PRICE € 74

MENU 15

- EUROPEAN LOBSTER AND SPIDER CRAB MELI-MELO WITH CAVIAR VINAIGRETTE AND SALMON ROE
- WILD TURBOT IN MUSHROOM SAUCE
- OVEN ROASTED HALF A SHOULDER OF YOUNG LAMB WITH LETTUCE
- CITRUS FRUIT SORBET
- WEDDING CAKE
- COFFEE

PRICE € 75

MENU 16

- BOUQUET OF PARTRIDGE IN MARINADE AND VEGETABLES, TERRINE OF NATURAL FOIE GRAS AND SKEWER OF MELON WITH CURED DUCK MEAT
- GRILLED HAKE SUPREMES WITH SCARLET PRAWN MOUSSELINE
- RACK OF YOUNG LAMB RIBS WITH POTATO ROUNDS
- WEDDING CAKE
- ICE CREAM TULIP
- COFFEE

PRICE € 75

MENU 17

- SPECIAL COLD SELECTION: CURED HAM, SMOKED SALMON, PATÉ MAISON WITH TRUFFLES AND PRAWNS
- HOT: SEA SCALLOP AU GRATIN AND DUO OF STUFFED PEPPERS
- HAKE STEAKS AL ORIO WITH RAZOR CLAMS AND WILD ASPARAGUS
- IBERIAN SIRLOIN WITH CABERNET WINE
- WEDDING CAKE
- ICE CREAM BASKET
- COFFEE

PRICE € 75

MENU 18

- GUIJUELO HAM WITH CURED HAM SELECTION, SALMON ROLL WITH CHEESE AND WALNUTS
- HALF A GRILLED EUROPEAN LOBSTER WITH WILD ASPARAGUS
- OVEN ROAST ARANDA YOUNG LAMB WITH FRIED POTATOES, PEPPERS AND ONIONS
- WEDDING CAKE
- ICE CREAM TULIP
- COFFEE

PRICE € 79

MENU 19

- LOBSTER SALAD WITH PISTACHIO VINAIGRETTE AND PRAWNS WITH VANILLA OIL
- KILT SEA BREAM SUPREMES IN FISHERMAN'S SAUCE
- VEAL Tournedo IN TRUFFLE SAUCE, POTATOES WITH ALMONDS AND MUSHROOMS
- CELEBRATION TART
- BASKET OF ICE CREAM
- COFFEE

PRICE € 80

MENU 20

- HALF A EUROPEAN LOBSTER IN GAZPACHO SOUP WITH TOMATO PIECES AND HERRING CAVIAR (ACCORDING TO THE SEASON)
- SOLE FILLETS WITH SEAFOOD IN CHAMPAGNE SAUCE
- LA RIOJA OVEN ROASTED SHOULDER OF KID WITH POTATO ROUNDS
- WEDDING CAKE
- TULIP OF ICE CREAM WITH CRISP BISCUIT BATHED IN HOT CHOCOLATE
- COFFEE

PRICE € 87