Special dinner buffet of 24th December

COLD BUFFET
Our raw vegetables and cold sauces.

Belgian endive hearts on dill sauce.
Truffled pork foie on toast.
Smoked salmon pudding.
Smoked young-beef fillet.
Grouper loin marinated with mustard.
Noodle salad and crudits Sicilian style.
Roast goose with truffles and egg.
Seafood salad.
King prawns “Bella Vista”.
Filled eggs “Grandma Carmen”
Cucumber nests parmentier.

HOT STATION
Soups.

Queen’s chicken cream soup.
Fresh vegetable soup.

Dishes and garnish.

Mint scented roast goat with roast potatoes.
Fried whiting Galician style.
Fresh mushrooms with vegetable strips in their sauce.
Gratinated cauliflower with Parmesan cheese.
Young carrots with butter.
Green pepper in the oven.
Brandy scented mille-feuille of crab.
Ham croquettes.
Potato Chips.

Show cooking.

Veal loin on the grill, Deviled sauce.
Sword fish supreme, Steamed spinach.
Duchesse potatoes, Choron sauce.
Redbass Bilbao style. Pork Fillet in pastry Marseillaise Style.
Roasted turkey stuffed, with assorted nuts.
Mashed potatoes, Grilled courgettes.

ITALIAN RESTAURANT
Specialities of the night.

DESSERT
Christmas Special.