MENUS

Christmas 2019

#Christmas is better at El Palace
December 24 - Christmas Eve Dinner

CHRISTMAS EVE MENU
8pm - Salón Gran Via

EL PALACE APPETISERS – SERVED AT YOUR TABLE

- Foie and truffle bonbon
- Mini chicken curry eclair
- Grilled octopus with Parmentier and smoked pancetta
- Crispy prawns with romesco sauce
- Thai vegetable gyoza

MENU

- Scallop and pickled vegetable salad
- Gilthead seabream stew with shrimps
- Slow-cooked lamb with grain ragout, seasonal mushroom and rosemary infused jus
- Snowball white chocolate namelaka, tangerine cream and matcha sablé biscuit
- Turrones, neulas (traditional nougat and wafers) and petits fours

CELLAR

- Cava Privat Brut Nature D.O Cava
- José Pariente Verdejo D.O Rueda
- Luis Cañas Crianza D.O.Ca Rioja

110 €
December 25 - Christmas Day

CHRISTMAS DAY MENU
1pm - Salón Gran Via

EL PALACE APPETISERS – SERVED AT YOUR TABLE

Foie and truffle bonbon
Salmon and gold mini eclair
Marinated scallop and oscietra caviar
Vegetable cannelloni with crab and avocado
Lobster and basil samosa

MENU

Christmas 2019 Catalan escudella soup
Sea bass with artichoke confit and roasted vegetables
Catalan-style poulard with Perigourdine sauce

Yule log

Turrones, neulas (traditional nougats and wafers) and petits fours

CELLAR

Cava Privat Brut Nature D.O Cava
José Pariente Verdejo D.O Rueda
Prado Rey Crianza D.O Ribera del Duero

110 €
December 31 - New Year’s Eve

GRAN VIA MENU
8.15pm - Salón Gran Via

APPETISERS SERVED IN THE HALL (8.15pm)
- Natural oyster
- Jerusalem artichoke and horn of plenty cappuccino
- Scallop with flavours of the sea
- Avocado and oscietra caviar mousseline
- Foie and truffle bonbon
- Crayfish confit with jelly of pickled vegetables
- Iberian acorn-fed ham
- Truffle and parmesan rice stand

MENU (9.15pm)
- King crab and Cantabrian lobster salad
- Sea bass with seasonal vegetables and mangetout emulsion
- Slow-cooked lamb with mushroom, sweet potato and truffle ragout and Perigourdine sauce
- Exotic sorbet with lime and mango jelly
- Dark chocolate sabayon, cacao shortbread and yuzu
- Turrones, neulas (traditional nougats and wafers) and petits fours
- Lucky grapes

Late-night snacks and open bar in the ballroom

CELLAR
- R de Ruinart A.O.C Champagne
- Do Ferreiro Viñas Viejas D.O. Rias Baixas
- Luis Cañas Reserva Familia D.O.Ca Rioja
- Ruinart Rosé A.O.C Champagne

360 €
December 31 - New Year’s Eve

WINTER GARDEN MENU
8.15pm - Winter Garden - Rooftop

APPETISERS (8.15pm)
- Oscietra caviar, sweet potato and hazelnut
- Cuttlefish tartar, caramelised onion and cured yolk mash
- Foie mochi with pineapple and aniseed gel
- Mushroom and black truffle panna cotta
- Grilled scallop, cauliflower cream, capers, seasonal mushrooms and watercress
- Sea and mountain bao
- Iberian acorn-fed ham

APPETISERS SERVED AT YOUR TABLE (9.15pm)
- Oyster from the Delta de l’Ebre, mignonette sauce and spicy radish
- Valencian “garlic and pepper” smoked eel

MENU
- Seafood a la royale with codium seaweed, yuzu and anisette
- Rockfish with ragout, pil pil seasonal small vegetables and soft green beans
- Cannelloni of pheasant with Piedmontese white truffle and game sauce
- Exotic sorbet with lime and mango jelly
- Dark chocolate sabayon, cacao shortbread and yuzu
- Turrones, neulas (traditional nougats and wafers) and petits fours
- Lucky grapes on the Solarium

Late-night snacks and open bar in the Bluesman Cocktail Bar

CELLAR
- Ruinart Blanc de Blancs A.O.C Champagne
- Pazo Señorans Selección de Añada D.O. Rías Baixas
- Prado Enea Gran Reserva D.O.Ca Rioja
- Ruinart Rosé A.O.C Champagne

520 €
KID’S MENUS

Christmas Eve Dinner
December 24

APPETISERS
Prawns in breadcrumbs
Ham croquettes
Ham with bread and tomato
Secallona cured sausage

MENU
Fresh egg macaroni with Bolognese or Napoletana sauce and mozzarella
Steak fingers with vegetables and Pont Neuf fried potatoes

DESSERT
Sacher cake

60 €

Christmas Day Lunch
December 25

APPETISERS
Prawns in breadcrumbs
Ham croquettes
Ham with bread and tomato
Secallona cured sausage

MENU
Christmas broth
Truffled meat cannelloni with béchamel sauce

DESSERT
Sacher cake

60 €
KID’S MENUS

New Year’s Eve
December 31

APPETISERS
- Prawns in breadcrumbs
- Ham croquettes
- Ham with bread and tomato
- Secallona cured sausage

MENU
- Fresh egg macaroni with Bolognese or Napoletana sauce and mozzarella
- Steak fingers with vegetables and Pont Neuf fried potatoes

DESSERT
- Sacher cake

80 €