

NEW YEAR'S EVE DINNER

STARTERS

Lobster Cream
Small Toast Skagen
"Montaditos" with Tomato, Anchovies & Rucula
Shrimp Cocktail
Iberian Cured Ham
Boiled King Prawns
Assorted of Smoked Fish
Selection of Chesses
Toasts with Foie Gras Mousse
Melon Pearls with Jabugo Ham
Cod "Brandada"

MAINCOURSE

"Pata de Cerdo" Typical Canarian Leg of Pork
Meat Pie
Pork Tenderloin with Red Wine Sauce
Hake in Green Sauce
Lamb Ragout
Supreme of Salmon with Herbs
Potatoes Gratin
Duchess Potatoes
Steamed Winter Vegetables
Green Asparagus with Hollandaise Sauce

SHOW COOKING

Grilled Sole
Sirloin Steak

DESSERT

Chocolate Mousse with Mango Coulis
Selection of Mini Cakes
Fruits Trilogy
Coconut Pudding
Spanish Nougat

DRINKS

Kir Royale
White Wine: Torres Viña Sol-Spain
Red Wine: Altos Ibéricos Crianza-Rioja
Mineral Water, Beer, Soft Drinks, Coffee,
Brandy Torres Gran Reserve 10 years Old or Grand Marnier.

PRICE P. PERSON 83,00 €

The price of the dinner includes a party bag, "lucky" grapes & Cava
(Extra Brut CastellBlanch) at the LOUNGE BAR

Welcome cocktail 19:30 / Dinner 20:00

SALE OF TICKETS IN RECEPTION



SUNPRIME
HOTELS