



# Christmas Day

25th December 2021

Buffet 1pm - 4pm

## Starters

Iberian ham

Selection of national and international cheeses

Selection of cooked and cured meats

Crudit  buffer

Salads

Cooked shrimps and cocktail sauce

## Mains

Seafood paella with king prawns

Guinea fowl supreme stuffed with boletus mushrooms in calvados brandy

Succulent beef cooked at a low temperature with a red wine reduction

Butter-roasted sea bass

Monk fish suquet with crayfish and clams

Seasonal grilled vegetables

Potato au gratin millefeuille

Gnocchi in a beef bolognese sauce

Truffle veal with parmesan cheese sauce

Pasta saut e, wok vegetables in a soy sauce

## Desserts

Selection of home-made desserts, Christmas sweets

Almond nougat and wafers

Glass of cava