

# NEW YEAR'S EVE MENU

## & PARTY

LONDRES<sup>®</sup>



### STARTERS / ENTRÉES

#### Smoked-salmon canapé with fresh cheese and Pyrenean caviar

Canapé saumon fumé, fromage frais et caviar des Pyrénées

#### Foie gras with a buckwheat crisp

Foie gras, croustillant de sarrasin

#### Prawn salpicón with Marie Rose

Salpicon de langoustines, sauce cocktail

#### Marinated-and-fried oyster with roasted-leek compote

Huître marinée et frite, compotée de poireau rôti

#### Tempura octopus skewer

Brochette de poulpe en tempura

#### Ibérico-ham croquettes

Croquettes de jambon ibérique

### FIRST COURSE / PREMIER PLAT

#### Lobster with spider crab, dressed with smoked coral oil

Salade de homard et araignée de mer, huile fumée de corail

### MAIN COURSES / PLATS PRINCIPAUX

#### Paupiette of sole in Champagne with a clam broth

Paupiette de sole au champagne, nage de palourdes

#### Tournedos of beef fillet with crisp polenta and Caesar's mushrooms

Tournedos de filet de bœuf, polenta croustillante et oranges

### DESSERT / DESSERT

#### New Year's Eve dessert, petit fours and festive sweets

Dessert de la Saint-Sylvestre, petits fours et douceurs de Noël

#### Twelve lucky grapes and a glass of champagne

Raisins porte-bonheur et coupe de champagne

#### Pastries, churros with hot chocolate, and garlic soup

Pâtisseries, churros au chocolat et soupe à l'ail

### RESERVATION CONDITIONS

The reservation payment must be made at least one week in advance. Any cancellation between 7 days and 24 hours before the event will incur a 50% cancellation fee. Payment can be made by credit card or bank transfer. Banco Sabadell Guipuzcoano - IBAN: ES22 0081 5455 84 0001878897. Cancellations made less than 24 hours before the event will not be refunded. **RESERVATIONS WITH MORE THAN 8 PEOPLE** a 50% deposit is required at the time of booking, with the remaining 50% payable upon arrival. Cancellation policy: Up to 15 days before arrival: no charges, full refund. Between 15 and 7 days before arrival: 25% fee, 50% of the deposit refunded. Less than 7 days before arrival: 50% fee, no refund of the deposit.

### WINE SELECTION / SÉLECTION DE VINS

#### WHITE WINES / VINS BLANCS

##### Marqués de Riscal Sauvignon

100% organic with notes of fresh grass, mineral and citric.

100% biologique, avec des notes d'herbe fraîche, de fond minéral et citrique.

#### ROSÉ WINES / VINS ROSÉS

##### Viña Real

Viura, Tempranillo and Garnacha, with a nice salmon colour, floral notes, peach, apricot and strawberry and citrus fruit background.

Viura, Tempranillo et Garnacha d'une belle couleur saumon, avec des notes florales, et un fond de pêche, d'abricot, de fraise et d'agrumes.

#### RED WINES / VINS ROUGES

##### Bordón D'Anglade

Ripe cherry colour, with notes of red fruit, jam, toffee and cocoa.

couleur cerise mûre, avec des notes de fruits rouges, de confiture, caramel et de cacao.

#### CHAMPAGNE

##### LANSON BLACK LABEL

Fruity notes, elegant and fresh on the palate.

Notes fruitées, élégant et frais en bouche.

### KID'S MENU

(VAT INCL.) 109€

#### Iberic Ham

Jambon ibérique

#### Selection of homemade fritters

Fritures maison

#### Griddled fillet steak with chips

Filet de bœuf grillé & frites

#### Ice-cream sundae and festive sweets

Coupe glacée et douceurs de Noël

DECEMBER 31

© HOTEL DE LONDRES Y DE INGLATERRA

390€

(VAT INCL.)