

Special Christmas

2021

Day 25th

Day 24th

CHRISTMAS EVE BUFFET DINNER

Restaurant timetable:
19:00 - 21:00

ENTERTAINMENT PROGRAMME

19:00 Christmas eve dinner

21:30 Live music

SPECIAL ENTERTAINMENT PROGRAMME 25th DECEMBER

15:30 Live music
17:00 Santa arrives

Santa will be visiting us at 17:00pm, loaded with presents. If you would like Santa to give presents to your family and friends, please, contact any of the entertainers.



SPECIAL CHRISTMAS LUNCH

Restaurant timetable:
12:45

Please, be on time

MENU

Cream of Cod Cocktail, Sprinkled with Parsley and Garlic

Small glass of Spanish Cheese Soup with Tomato Confit and Almond Flakes

Ratatouille Spoon with Black Olives

Smoked Salmon with Dill Aroma and Philadelphia Sauce

Mini-brie of Sirloin with Roquefort

Mini Ham Croquettes

Leek and Prawn Surprise

Langoustine Orly Style

Cream of Poultry Soup, topped with Fresh Cream Rings and Crunchy Croutons

Salmon Loin, served on bed of creamed Pumpkin, and Tomato confiture

Traditional Roast Turkey, served with wild Winter Vegetables, Roasted Parsnips, Potatoes and finished with a rich Gravy

Christmas pudding served with a Festive Brandy Sauce

Mince Pie

Turrones, Marzipan and Mantecados

Special New Years Eve

2021

DAY 31th

NEW YEARS EVE BUFFET

Restaurant hours:

19:30 - 21:00
21:30 - 23:00

PARTY IN THE PIANO BAR

20:00 Quiz and Show

21:30 - 03:00h Live music in Piano bar

24:00 Midnight chimes and lucky grapes

01:00 Second chimes
(British New Year)

PARTY IN THE BAR

23:00 Live music

24:00 Midnight chimes and lucky grapes

24:00-03:00 Live music and free bar

IMPORTANT: Dinner is buffet style, so there are no tables assigned. The restaurant will be open from 19:30 to 23:00. Should you wish to reserve a table for your group, this must be advised 24 hours prior, and will only be possible on the first turn, which finishes at 21:00 hours.

Subject to availability.

NEW YEARS EVE SPECIAL BUFFET

APPETIZERS

★ ★ ★ ★

BUFFET

Lobster Bisque with Fennel Aroma and Cream
Cream of Fowl Soup

★ ★ ★ ★

SEAFOOD

Steamed Prawns from the Bay of Huelva
Steamed Langoustines
Vieira Clams au Gratin
Prawn Fritters

★ ★ ★ ★

FISH

Cold Salmon with Watercress Sauce
Seabass Bilbaina
Seabream Baked in a Salt Crust

★ ★ ★ ★

MEAT

Rustic Sirloin Steak with Port Sauce
DYNASTIC Shoulder of Lamb

★ ★ ★ ★

GARNISH

Ducadito Potatoes
Parisienne Potatoes
Asparagus Parcels
Ample Selection of Salads, Pate and Cheese

★ ★ ★ ★

DESSERTS

DYNASTIC Chocolate Volcano
Profiteroles dusted with Icing Sugar
Chocolate Straws with a Cream Filling
Chef's Pudding
Turron, Marzipans, Mantecados and Polvorones