

NEW YEAR'S
EVE DINNER



PALACIO
VILLAPANÉS

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Welcome drink



Iberian ham 100% acorn-fed from “Sierra de Huelva”



Mudejar nougat with foie and olive oil pearl



Grilled scallop with its own coral emulsion, citrus fruits and Riofrío caviar



Crawfish with monkfish stew and salted pine nut praliné



Wild turbot with a citric hollandaise and roasted baby vegetables



“Villapanés” sorbet with melon and rum



Suckling lamb served with potato gratin and Provençal herbs



Breton Cinnamon shortbread, matcha tea mousse and white chocolate



Coffee and christmas sweets



Spanish “Lucky grapes”



DRINKS/CELLAR

Champagne D.O André Clouet Chalky

White wine Finca Calvestra D.O V.P El Terrazo

Red wine Taberner. Syrah. D.O VT Cádiz

Sweet wine Delicado – Ximénez Spínola D.O Jerez



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295€

Per person. VAT included.

20.30 pm

SMALL
LUXURY
HOTELS
OF THE WORLD