

NEW YEAR'S EVE MENU*

Aperitif

Poussin Consommé with Meatballs and Truffles

Choose between

Jumbo Cod Fillet with Leeks and Scallops in Pilpil sauce

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Taco of Beef Tenderloin on Truffled Potato and Port Sauce

Dessert

Nougat Mousse with Sand Cookie and Flower Custard base

Christmas Assortment of Nougats and Polvorones

Lucky grapes

Cotillion

* Served Menu

Winery

Red Wine D.O. Rioja Crianza You&Me - White Wine D.O. Rueda Etcétera
Cava Freixenet Vintage - Fuente Liviana Mineral Water

Chef's Appetizer and Salad Buffet *

Coconut White Garlic, Ginger, Mandarin Confit and Muscatel

Mini Brioche of Veal Confit, Provolone, Caramelised Onion,

Tomato, Arugula and Oyster Sauce Aioli

Porra Antequerana toast with Anchovies and Lime Foam

Lobster and Txangaro salad with Seasonal Pomegranate

Prawn Cocktail with Tropical Fruits

Braised Octopus on Potato Parmentier and Infusion of Paprika de la Vera

Jellied Salmon Gravlox marinated with Blinis, Caviar and Tartar Sauce

Caramelised Manchego, Foie and Truffle Quiche

Selection of D.O. Cheeses and Accompanying toasts

Large buffet of national and international cheeses,
jams and compotes.

Seafood Island

A wide variety of seafood from our seas.

Buffet selection of Iberian Ham, Cured and/or Smoked meats and pates

Wide range of Iberian Cured Cured Meats and Smoked Products
with a variety of Select Pâtés

* Free buffet

The hotel reserves the right to exchange any of these articles for another of similar characteristics.



THE
PALM Fenix Torremolinos
EXPERIENCE HOTELS