



La RESERVA
SOTOGRADE

CELEBRATE YOUR COMPANY CHRISTMAS PARTY AT LA RESERVA FOR A MEMORABLE DAY

COCKTAIL BIRDIE

- Potato salad with tuna belly, sharp apple and tapenade.
- Bidasoa chistorra sausage lollipop.

Drinks: Mineral water, soft drinks, beer, Finca Nueva white, rosé and red wine

Price per person: 20€ Including VAT

COCKTAIL EAGLE

- Salmon tartare marinated in citrus and dill with creamy avocado and lime air.
- Potato salad with green apples, tuna belly and tomato tapenade.
 - Caramelised Iberian pork skewer.
 - Brie cheese crisp and home-made red pepper jam.
- Hake fritter marinated in ginger and lime with tartar sauce.

Drinks: Mineral water, soft drinks, beer, Finca Nueva white, rosé and red wine

Price per person: 35€ Including VAT

COCKTAIL BOGEY

- Vietnamese spring roll with king prawn, hoisin sauce and vegetables.
- Duck ham nigiri with quail egg and yellow chilli pepper sauce.
 - Tartlet with creamy cheese, quince paste and walnuts.
 - Iberian ham croquettes.
 - Duck confit mini burger.
 - Thai vegetable samosa.
- Bidasoa chistorra sausage lollipop.

Drinks: Mineral water, soft drinks, beer, Finca Nueva white, rosé and red wine.

Price per person: 45€ Including VAT

MENU IBERICO

Starters to share:

- King prawn pil-pil casserole.
- Homemade Iberian ham croquettes.
- Warm salad with cheese crisp and violet jam.

Main to choose:

- Iberian pork shoulder cooked over a wood fire with Parmenter cream and bordelaise sauce.
 - Or
- Grilled sea bass with thyme infused oil, garden vegetables and gremolata.

Dessert:

- Round suspiro meringues filled with vanilla ice cream and white chocolate soup.
 - *Coffee & tea.
- Selection of Christmas turrón and sweets.

Drinks: Mineral water, soft drinks, beer, Finca Nueva white, rosé and red wine.

Price per person: 55€ Including VAT

MENU ALMADRABA

Glass of Cava.

Starters to share:

- Leek gratin with king prawns and seafood.
- Homemade Iberian ham croquettes.
- Almadraba bluefin tuna tartar.

First Course:

- Seafood ravioli with jus.

Second Course:

- Mille-feuille of Andalusian oxtail with fennel salad and truffle potato gratin.
 - Or
- Cod confit with extra virgin olive oil, molluscs and Oloroso sherry

Dessert:

- Pavlova with red fruit mousse and raspberries.
 - *Coffee & tea.
- Selection of Christmas turrón and sweets.

Drinks:

Mineral water, soft drinks, beer, Finca Nueva white, rosé and red wine.

Price per person: 70€ Including VAT

MENU CANTABRICO

Glass of Cava.

Starters to share:

- Duck foie with seed toast and apple compote.
 - King prawn pil-pil casserole.
- Classic Galician sirloin steak tartare.
 - Lobster salad.

First Course:

- Grilled scallops in a citrus marinade with shiso textures.
 - Or
- Beef sirloin carpaccio with foie shavings and Modena balsamic vinegar pearls.

Second Course:

- Sirloin steak Rossini. (with foie escalope, meat jus and rosemary potato).
 - Or
- Grilled sea bass with celeriac Parmenter and garden vegetables.

Dessert:

- Bitter chocolate coulant served with honey ice cream and pine nuts.
 - *Coffee & tea.
- Selection of Christmas turrón and sweets.

Drinks:

Mineral water, soft drinks, beer, Oro de Castilla white, Muga rosé and red wine.

Price: 120€ Including VAT

GOLF & DINE

If you and your team are golf lovers, we have another great option for a Christmas party with a difference. We have a special package where you can play 9 holes on La Reserva golf course, with a buggy, and then return to the Clubhouse for a very special Christmas dinner, including a personalised gift for each person. This is a very special way to celebrate and reward your team with a day and evening they will never forget.

Prices start from **€155** per person and groups of minimum 20 people.