



CHRISTMAS DAY BRUNCH & LIVE MUSIC

A selection of freshly baked breads served with a selection of olive oils.

Iberian ham station and selection of cold cuts (Spanish chorizo, salchichón, cured Iberian pork loin, cured tuna loin, anchovies)

Selection of international cheeses, compotes, honeys, nuts and different dried fruits.

Salad bar and different condiments and dressings

Pickled cucumber, baby onions, carrot, cauliflower

Sherry vinegar dressing, cocktail sauce, lemon dressing, mustard dressing and balsamic vinegar dressing.

Miniatures:

Sea bream ceviche

Caprese salad

Crab and green mango salad

Red Tuna tataki

Oysters Fine de Claire

Seafood on ice (Langoustines, Mussels, Clams, Prawns)

Lobster bisque with buttered croutons

Risotto Station:

Seafood, Mushroom and Black Truffle

Sushi station: An assortment of different kind of sushi



Carving Station:

Honey glazed pork leg

Roasted New Zealand Lamb Rack

Baked whole fish Mediterranean style with cherry tomatoes, black olives and basil.

BBQ Station:

Lamb chops

Beef tenderloin

Marinated chicken

Squid

King prawns

Langoustines

Desserts:

Ginger bread and other Christmas pastries

Assortment of cakes and mini desserts.

Seasonal fruit platters.

Different ice-creams and sorbets.

75 € per person. Kids 25 €

House wine and soft drinks included