

Dinner Ball

2018

NEW YEAR

Reception Cocktail

Freshly cut Iberian Ham from Jabugo
"Consuelo" Mature Cheese D.O. La Mancha
Tomato and Pesto Cubes
Blinis with Tangerine Butter and Salmon Roes
Spanish Calamari with Leeks and Iberian Bacon
Quail Lollipop in Cocoa Soup
Marinated Sardine with Idiazabal Cheese Cream
Crunchy Iberian Pork Sticks

Festive Menu

Marinated Partridge Nest with Parmesan Cream,
Cashew Caramel Dust and Green Sprouts
Spider Crab Crepe, Baby Squid Sauce and Crunchy Oyster
Sole Fish & Leeks Ragout,
Crispy Black Rice and Dried Octopus Slices
Beef Tenderloin Medallion with Pastry, Boletus,
Truffles and Sweet Potato Mash with Guanciale
Eggnog Sphere filled with Liquid Chocolate and Orange Jelly

Twelve Good Luck Grapes
Coffee with Mignardises
Assortment of Christmas Sweets
Cotillion, Open Bar and DJ Music

Wine Cellar

White Wine "Melior" Verdejo, Bodegas Matarromera (D.O. Rueda)
Red Wine "Val de los Frailes" Crianza, Bodegas Matarromera (D.O. Cigales)
Cava Prima de Vides Codorniu Brut

Early Morning

"Migas del Pastor" (Traditional Spanish Bread Crumbs with Fried Eggs)
Chicken Broth with Mint
Mini Croissants filled with Iberian Cold Meats
Hot Chocolate and "Churros"

The Cocktail service starts at 20:00h

Cocktail enlivened by piano music (45 min.)

Reduction on Festive Menu for children 6 to 12 years old: 50%

Brunch Buffet on January 1st 2019 from 08:00h to 15:00h
with Live Jazz Music

Late Checkout until 14:00h

Dress Code: Etiquette

RESERVATIONS:

Tlf 952.922.000 (Ext. 1038)

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