



GALA DINNER MENU

Wednesday, 24th January

Appetizers

Citrus ginger marinated salmon
Toast of Iberian shoulder ham with olive oil
Salmorejo with hard-boiled egg
Cocido stew mini croquettes
Squid and aioli lollipops
Fried Mahon cheese cubes
Bacon confit with soy sauce

Starter

Grilled spring vegetables and goat cheese with balsamic reduction

Second Course

(A dish of your choice from these three)

Sea bass with mini vegetables and pumpkin purée
Veal tenderloin with traditional potatoes and black pepper sauce
Grilled green asparagus with avocado mousseline and nuts

Dessert

Caramelised mango cake