



# New Year's Eve Dinner 2017

## Welcome Cocktail

Black pudding and honey brownies  
Foie mousse macaroons  
Iberian ham toasts with fresh tomato  
Crunchy squid skewers and rocket mayonnaise  
Mini fritters of cod and chives

## Appetizer

Cold tomato jelly with prawn and nori

## Starter

Cous cous with red prawns and white garlic and chile brew

## Fish

Roasted cod with black garlic foam,  
ham consomme and fresh chives

## a Break

Strawberry sorbet and Gin Mare

## Meat

Suckling lamb shoulder cooked at low temperature  
stuffed with truffle and boletus with potato timbale and roasted peppers

## Dessert

Russian hazelnut cake, crunchy praline  
and pistachio ice cream on liege waffle  
New Year's Eve Grapes

## Beverage

Mineral water, softdrinks and beer  
White Wine Vionta D.O. Rías Baixas  
Red Wine Quinta de Tarsus D.O. Ribera del Duero  
Cava Freixenet Vintage Reserva Brut  
Coffee and tea with nougat assortment

After the dinner will begin the service of Free Bar of 3 hours of duration

### DRESS CODE

We recommend wearing business formal

# Occidental Aranjuez