

NEW YEAR'S EVE AT PRADO HALCONES WITH DJ

Kir Royale as welcome drink

French Foie Gras with pumpkin marmalade and sweet cherry glaze

Spicy jumbo king and asparagus tempura with Thai sweet chili sauce

Lobster au gratain

Glazed Martini French rack of lamb with roasted aubergine, sweet pepper, mash potato and green asparagus

OR

Pan fried turbot with pea truffle cream and saffron potatoes

Crispy Filo pastry with vanilla cream and berries

At midnight bring in the new year with lucky grapes, champagne and party packs

110€ Including one bottle of wine for two, water and coffee

VAT NOT INCLUDED

CHRISTMAS MENU

Bellini cocktail as a welcome drink

Coliflower and parsnips soup with sour cream and white truffle oil

Sushi rice with Scallops, wasabi mayo and honey soy glaze

Mini crispy filo dough cups filled with goat cheese and sundried tomato

Roasted Turkey with roast potatoes, golden Brussels sprouts and cranberry sauce

OR

Crispy filet of sea bass in red pepper sauce with dill potatoes and green asparagus

Grand Marnier chocolate fondant with berries

50€ INCLUDING: One bottle of wine for two, water and coffee