



FOUR SEASONS

HOTEL  
MADRID

CHRISTMAS EVE

24

The gala will feature live music

**CANAPÉS**

Oyster, champagne mousse  
Parmesan, truffle ice cream  
Smoked eel, horseradish, beetroot  
Sea urchin, mayonnaise salad  
*Paired with Mestres Coquet 2015*

**STARTER**

Pâté-croûte, homemade pickles  
*Paired with Blas Muñoz Chardonnay 2019*

**WARM STARTER**

Red prawn, *amontillado*, celeriac purée,  
seaweed powder  
*Paired with Blas Muñoz Chardonnay 2019*

**FISH**

Roasted turbot, topinambur  
*Paired with Blas Muñoz, Chardonnay 2019*

**MEAT**

Truffled poularde, chestnut sauce, plums,  
dried apricots  
*Paired with Caballero Zifar, Bodegas Zifar 2016*

**PRE-DESSERT**

Basil, citrus

**DESSERT**

Mont Blanc tart, blackcurrant, Tahitian vanilla  
*Paired with Moscatel Pasas, Cesar Florido NV*

Tea, coffee selection

**PETITS FOURS**

Spanish *turrón*, wafers

€350.00

Menu with allergens available upon request | Price per person and VAT included



# CHILDREN

## MENU

Menu available for Christmas and New Year's Eve galas  
Includes soft drinks, mineral water, juices

### CANAPÉS

Iberian ham air baguette  
Parmesan ice cream, truffle  
Chicken croquettes  
Poularde cannelloni, light cheese cream

### STARTER

Crispy shrimps

### WARM STARTER

Spaghetti carbonara, black truffle

### MEAT

Beef tenderloin, mashed potato

### DESSERT

Chocolate brownie, pecan nuts, vanilla ice cream

### PETITS FOURS

Spanish *turrón*, wafers

€150.00

Menu with allergens available upon request | Price per person and VAT included | Children up to 12 years



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