

New Year Dinner Ball 2021

Reception Cocktail

Freshly cut Iberian Ham from Jabugo
"Consuelo" Mature Cheese D.O. La Mancha
Smoked Sardines in Crunchy Toast, Green Apple & Black Olive
Iberian Pork Roast Beef with Jabugo Cream and "Mojo Picón"
Roast Salmon, Citric Yoghourt and Trout Eggs
Monkfish Croquette in Tartare Sauce
Crunchy Duck Confit Stick & Red Fruit Jam
White Prawn with Pumpkin Cream and Korma Curry

Festive Menu

Scallops & Scarlet Shrimp, Avocado Cream, Cucumber & Tomato Caviar
Wild Boletus Cream, Charcoal Lobster and Toasted Hazelnuts
Hake, Baby Squid Stew & Roasted Small Red Peppers Emulsion
Beef Tenderloin Medallion, Foie Micit, Glazed Chestnuts & Shallots in Red Wine Sauce
Nougat Mousse, Chocolates, Gianduja Ganache & Anise

Twelve Good Luck Grapes
Coffee & Mignardises
Assorted of Christmas Sweets
Cotillion, Open Bar & DJ Music

Wine Cellar

White Wine Palacio de Bornos Verdejo (D.O. Rueda)
Red Wine Viña Pomal Selección Centenario Crianza (D.O. Rioja)
Cava Codorniu Prima Vides Brut

Early Morning

"Migas del Pastor" (Traditional Spanish Bread Crumbs with Fried Eggs)
Chicken Broth with Mint
Iberian Cold Cuts Mini Croissants
Hot Chocolate & "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 2022 from 08:00h to 15:00h
with Live Jazz Music
Late Check out until 14:00h
Dress Code: Etiquette

RESERVATIONS: Tlf 952.922.000 (Ext. 1040) • Mail: reservas@hotelesipv.com
A7, Km. 207 (Next to Sohail Castle), 29640 FUENGIROLA (Málaga)

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