



# *New Year Dinner Ball*

December 31st 2024

## *Welcome Cocktail*

Hand cut Iberian ham from Guijuelo

Parmigiano Reggiano cubes

Copper-coloured puff pastry with fresh mushrooms

Tuna in a seed's infusion and candied peanuts

Carrot Bloody Mary on the rocks finished with scallops

Slow cooked Iberian pork pie with Amarena cherry pulp

Brandied brioche fritters with foie gras and plums

## *Menu*

Minced Norway lobster on a savoury rice pudding with a

creamy lobster bisque, served with algae powder bread

Morel mushrooms cream over a vegetable cappuccino

Cod taco wrapped in sea lettuce with smoked tuna infusion,

passion fruit and seafood bonbon

Veal loin with onion toffee and wine-infused mushroom profiterole on

a bed of beets with grilled white bread toast

Nougat brownie with cocoa cream,

Williams pear sorbet and its perfumed infusion

## *The Wine Cellar*

Roger Goulart Rosé Millesimé (Cava)

Laus Chardonnay Garnacha (Somontano)

Viña Herminia Reserva 2017 (Rioja)







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## Early Morning

“Migas del pastor” (traditional Spanish bread crumbs with fried eggs)

Iberian cold cuts mini croissants

Hot chocolate & “churros”

FESTIVE MENU + ACCOMMODATION\* + BRUNCH 01/01/2025:  
FROM 310€ PER PERSON (VAT INCLUDED)

\*Accommodation in shared double room

\*Check conditions and rates for children

The cocktail service starts at 20.00h

Cocktail enlivened by piano music (45 min)

Twelve good luck grapes

Cotillion, open bar & DJ music

Buffet brunch on January 1st 2025 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. 1)

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