

# *New Year Dinner Ball*

December 31st 2023

## *Reception Cocktail*

Hand Cut Iberian Ham from Guijuelo

Cured Cheese "Consuelo" D.O. La Mancha

Bite of Foie with Armagnac, Pistachios and Red Berries Emulsion

Spiced Toast with Duck Magret, Arugula and Honey & Mustard Cream

Red Tuna with AOVE and Shichimi Togarashi

Homemade Red Prawn and Saffron Croquette with Black Garlic Ali Oli

Low Temperature Roast Suckling Pig Stick with Pear and Cardamom Chutney

## *Festive Menu*

Glazed Scallops Salad with Coconut and Citrus Vinaigrette, Kumato Tartare and Trout Roe

Tasted Cashew Nuts Cream, Pheasant Neast with Cured Yolk and Mushrooms Stew

Paccheri Pasta Stuffed with Lobster and Monkfish with Vermouth Scent,

Creamy Pecorino and Crispy Black Rice

Retinta Beef Tenderloin, Grilled Fresh Foie Medallion, Caramelized Reinette and Cumberland Sauce

Gianduja Mousse, Yuzu Cream, Hazelnut Streusel and Chocolate Glass

## *Wine Cellar*

White Wine Mantel Blanco (D.O. Rueda)

Red Wine Finca Resalso (D.O. Ribera del Duero)

Cava Parxet Brut Reserve (D.O. Cava)

## *Early Morning*

"Migas del Pastor" (Traditional Spanish Bread Crumbs with Fried Eggs)

Chicken Broth with Mint

Iberian Cold Cuts Mini Croissants

Hot Chocolate & "Churros"

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FESTIVE MENU + ACCOMMODATION\* + BRUNCH January 1st 2024:  
FROM 287€ PER PERSON (VAT INCLUDED)

\*Accommodation rate 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

Brunch Buffet on January 1st 2024 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)

Whatsapp 683 285 081

Mail [reservas@hotelesipv.com](mailto:reservas@hotelesipv.com)

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