

♥ BUFFET ♥ VALENTINE'S DAY

Where every dish tells a love story

Cold Buffet

- SELECTION OF BREADS
- SEAFOOD: COOKED PRAWNS
- INTERNATIONAL CHEESES
- ISLAND OF IBERIAN SAUSAGE, CHORIZO AND IBERIAN LOIN, MANCHEGO CHEESE.
- SALAD BAR (FOR MAKING YOUR OWN SALAD)

SALAD CORNER

- GOAT CHEESE, STRAWBERRY, AND NUT SALAD
- ARUGULA, HAM, AND BLUE CHEESE SALAD
- CUCUMBER, TOMATO, AVOCADO, AND HEARTS OF PALM SALAD

Hot Buffet

CREAMS: LEEK AND HAM CREAM

MAIN COURSES

SCALLOPS WITH CAVA AND LEMON	PIQUILLO PEPPERS WITH SAFFRON SAUCE, ONION
GRILLED KING PRAWNS WITH GREEN SAUCE	RINGS WITH SPICED MAYONNAISE, VEGETABLE ROLLS
SALMON LOIN WITH CHAMPAGNE CREAM	WITH SWEET AND SOUR SAUCE, POTATO GNOCCHI
ROAST SUCKLING PIG	WITH TRUFFLE SAUCE, FRIED SWEET POTATO,
STUFFED TURKEY ROULADE WITH SAUTÉED MUSHROOMS	VEGETABLE RATATOUILLE,
ASPARAGUS SLAW WITH BACON	BABY POTATOES WITH ROSEMARY.
FOIE GRAS AND PORCINI MUSHROOM CROQUETTES	

SHOW COOKING:

ROASTED PORK LEG; BEEF ENTRECOTE; SEA BREAM FILLET; FRESH PASTA; ASSORTED SAUCES

Desserts

- WHITE CHOCOLATE MOUSSE • STRAWBERRY JELLY • PROFITEROLES • TOCINO DEL CIELO (SKY CUSTARD) • STRAWBERRY FLAN • BLUEBERRY TART • CHOCOLATE TART • TIRAMISU SHEET