



GALA MENU 2019

© Palacio del Negralejo. Ctra. San Fernando a Mejorada. Km.3 - 28522 Rivas-Vaciamadrid (Madrid) | Tlf.: 91 669 11 25 eventos@negralejo.com

MÁXIMA EXPRESIÓN EN 5 SENTIDOS

Gala cocktail

Cold fare:

Iberian pork cured ham with tomato emulsion on focaccia
Cantabrian anchovy with aged Manchego cheese skewer
Purple potato chips with dense cockle cream
Smoked fish tartlet with baby vegetables and tartar sauce
Steak tartar with smoothed wasabi and smoked salt
Shot of traditional "Salmorejo" with a dusting of Iberian cured ham powder and extra virgin olive oil
Bocconcini and cherry tomato with basil and pine nut pesto
Smoked salmon cube with soya and citric mayonnaise
Foie with almond bites and baked apple sauce
Spoonful of quinoa and Catalan-style ash-roasted vegetables "Escalivada" with onion crunch
Cream cheese stuffed cherry peppers with black olives tapenade
Roast beef and caramelized onion mini sandwich

Hot fare:

Iberian Pork cured ham creamy croquettes
Porcini mushrooms croquettes
Quail confit pops with Spanish pepitoria
Coconut breaded king prawns with Kimchee mayonnaise
Curried veal samosas with aromatic yogurt sauce
Cantonese mini rolls with sweet chili sauce
Andalusian style hake cubes with smooth lime aioli
Duck mini meatballs with orange and Cointreau sauce
Blood sausage, pine nuts and reinette apple stuffed filo sticks
Iberian pork boneless shoulder and country peppers "pintxo" with Romesco sauce
Small cup of scarlet shrimp cream with shrimp crunch
Octopus and ratté potato brochette with smoked paprika olive oil
Warm foie yogurt with red fruits and fried corn powder
Mini veal burger with cheddar and spiced tomato sauce
Guinea fowl lollipop with ginger and soya

Drinks:

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Charles de Cazanove Brut Reserva y Cava Rosé
Water, draught beer and soft drinks

Select 5 cold items and 5 hot items. Service duration 45 minutes

“DE MARTA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Seasonal vegetable and mushroom lasagna with smoked béchamel and parmesan crumble
Mixed greens, smoked fish and king prawn salad with mango and mustard vinaigrette
Codfish confit and roasted tomatoes salad with orange and sesame vinaigrette
Tomato tartar, mixed greens and king prawn salad with smooth wasabi mayonnaise and tomato crunch
Baby vegetables and crab stuffed crepes with smoked béchamel and parmesan crumble

MAIN COURSES

Boneless bull tail au jus reduction with sautéed carrots
Iberian pork cheeks stewed in red wine with potato cake and Spanish sauce
Turkey roll stuffed with seasonal mushrooms, green asparagus and dried fruit sauce
Carved Iberian pork tenderloin with creamy mushroom pie and mustard sauce
Suckling lamb confit roll, potato au gratin and porcini mushroom with licorice sauce

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Reserva D.O. Rioja
Cava Rimat Brut Nature Chardonay-Xarelló
Coffee and/or teas with truffles
Brandy, Sloe liqueur, whisky and apple schnapps

***** If selecting a menu without appetizer, 2 cold items and 2 hot items will be added to cocktail**

“VILLA LAURA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Hake, mushrooms and king prawn stuffed vol-au-vent with aurore sauce
King prawn and foie salad
Seasonal tomatoes, scarlet shrimp and tuna belly salad with extra virgin olive oil caviar
Terrine of foie au Pedro Ximenez wine with cherry tomato and fig jam double cassé
Cod fillet with crab mousseline and black olive tapenade
Red tuna tartar on an avocado and dressed tomato with focaccia crunch

MAIN COURSES

Beef tenderloin au Pedro Ximenez wine with potato pie and rissole baby vegetables
Beef tenderloin with potatoes au gratin and smooth Idiazabal cheese sauce
Beef tenderloin au old mustard with leek and potato crunch
Low temperature cooked hake on a smoked paprika potato parmentier and sautéed green asparagus
Seared sea bass on a mushroom ragout and ratté potatoes with truffle oil
Sea bass on a clam a shrimp sauce with green asparagus crunch

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Reserva D.O. Rioja
Cava Rimat Brut Nature Chardonay-Xarelló
Coffee and/or teas with truffles
Brandy, Sloe liqueur, whisky and apple schnapps

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“DOÑA MANUELA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Scarlet shrimp and king prawn salad with baby broad beans and basil vinaigrette
Pickle marinated partridge and foie salad
Low temperature cooked hake on a smoked paprika potato parmentier and sautéed green asparagus
Seared sea bass on a mushroom ragout and râté potatoes with truffle oil
Sea bass on a clam shrimp sauce with green asparagus crunch

MAIN COURSES

Beef and smoked pancetta with green asparagus bouquet and potato confit
Roasted suckling lamb with broken potato and jus reduction sauce
Roasted suckling pig Negralejo style with baked potatoes
Suckling pig low temperature confit block, potato pie and baked apple

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Reserva D.O. Rioja
Cava Raimat Brut Nature Chardonay-Xarelló
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Brandy, Sloe liqueur, whisky and apple schnapps

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DESSERTS & CAKES

“NEGRALEJO” CAKES & BISCUITS

Cheese and fig gelé cake
Coconut mousse and matcha tea cake
Dulce de leche and green apple cake
White chocolate mousse and passionfruit cake
Raspberry and pistachio cake

BISCUITS

Biscuit au vanilla with raspberry sauce
Biscuit au vanilla with chocolate sauce
Biscuit au mint with chocolate sauce

Or

OUR “NEGRALEJO” DESSERTS

Cream, cheese and red berries mille-feuille
Blood orange and Aranjuez strawberry soup
Chocolate, banana and praline semi sphere
Coulant on vanilla cream



PALACIO DEL
NEGRALEJO

www.negralejo.com

