



PALACIO DEL NEGRALEJO

CASUAL GALA 2019

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

MÁXIMA EXPRESIÓN EN 5 SENTIDOS

WELCOME DRINKS : TO CHOOSE ONE OPTION

Optionn A: Welcome Cava

Option B: Sangría & rebujito

Option C: soft drinks, White and red wine & beer

Duration of service 20-25'

DINNER

FIRST COURSES

(Select 1 item)

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

MAIN COURSES

(Select 1 item)

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*
Hake fillets cooked in green sauce with clams and shrimp and potato confit*
Suckling pig confit au jus reduction with baked potatoes*
Traditional roasted suckling lamb Negralejo style*
Seared sea bass with Bilbao style sauce, pepper confit and garlic chips*

DESSERTS

(Select 1 item)

Apricot mousse with white chocolate mousse
Cheese and red berries mille-feuille
Chocolate coulant on vanilla cream
Coconut mousse and matcha tea cake
White chocolate, mango and passionfruit cake
Coffee mousse and almond crunch cake

Coffee and teas

DRINKS

Red wine Viña Real Crianza D.O. Rioja
White wine Monopole Siglo XXI D.O. Rueda
Water, draught beer and soft drinks

SELECT: 1 First course item + 1 Main item + 1 Dessert

Duration of service 90 minutos*MAXIMUM 120 MINUTES**

OPCIONALS

COCKTAIL TO BE ADDED TO MENU

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 :

BWhite wine Monopole Siglo XXI, D.O. Rueda
Red wine Viña Real Crianza, D.O. Rioja
Draught beer, soft drinks & Mineral water

CURED HAM CARVING MASTER CORNER

Jamón Ibérico, Consorcio de Jabugo Capa Negra Cebo

Jamón Ibérico 100% de Bellota de Jabugo, 959 Real Ibérico de Consorcio de Jabugo:

***we recommend one whole ham for every 130 GUESTS

CORNERS AND SHOW COOKING***

Sushi bar with sushi chef

Local and international Cheese buffet

Toast corner with quail eggs served on "sobrassada", duck ham shavings and truffle shavings

Castilian migas with grapes and raisins corner

Mojito, caipirinha and daiquiri bar

Oyster corner

*** We kindly ask you to request a quote



PALACIO DEL
NEGRALEJO

www.negralejo.com

