



PALACIO DEL
NEGRALEJO

PHARMA 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

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)

- Boneless bull tail au jus reduction with sautéed carrots
- Slow red wine braised veal with dense potato mousse
- Iberian pork cheeks stewed in red wine with potato cake and Spanish sauce
- Foie and raisins stuffed Guinea fowl with potato cake and cider sauce
- Codfish confit cube with sautéed wild rice and smooth black garlic sauce
- Turkey roll stuffed with seasonal mushrooms, green asparagus and dried fruit sauce
- Carved Iberian pork tenderloin with creamy mushroom pie and mustard sauce
- 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*

***Supplement of 10 € + IVA for these selections**

DESSERTS

- 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

Service duration: 90 minutes

OPTIONALS

WELCOME DRINK

Option A: Welcome Cava

Option B: Sangria & Rebutico

Option C: Soft drinks, white and red wine & beer

CURED HAM CARVING MASTER CORNER

Iberian pork cured ham, Consorcio de Jabugo Capa Negra Cebo

Iberian pork cured ham, 100% Acorn fed 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

