



PALACIO DEL NEGRALEJO

CHRISTMAS GALA MENU 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

CHRISTMAS GALA APPETIZERS

Small cup of scarlet shrimp cream with shrimp crunch

Foie with almond bites and baked apple sauce

Cream cheese stuffed cherry peppers with black olives tapenade

Quail Pops with Spanish Fricassee

Blood Sausage and apple stuffed filo sticks

DRINKS

Water

White Wine Monopole Siglo XXI D.O Rueda

Red Wine Viña Real Reserva D.O Rioja

Cava Raimat Brut Nature Chardonnay-Xarelló

Duration: 35 Minutes

WELCOME CAVA

Duration: 15 Minutes

OTHERS CORNERS & SHOW COOKINGS****

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

Iberian Pork cured ham with Master Carver

****We kindly ask you to request a quote

FIRST COURSES

Christmas smoked fish timbale with garnish on mille-feuille
Duck ham and foie salad with raisin bread biscuit and fig jam
Scallop au gratin with honey muslin on arugula and yam polenta
Kumato and red tuna tartar on a bed of ajitomate
Marinated red partridge salad with pickled baby vegetables and tomato tartar
Smoked salmon, king prawn and anchovy salad with guacamole and mayonnaise
Warm vegetable and feta, provolone cheese salad with cured ham crisp and La Vera oil
Pineapple mille-feuille with king prawns and cocktail sauce

MAIN COURSES

Negrалеjo special roasted lamb****
Suckling pig confit au rosemary aroma with rosemary potatoes****
Baked codfish with raisins and almonds au gratin and spinach crisp
Skin side down sea bass with Bilbao style sauce, *piquillo* red peppers and roasted potatoes
Hake fillets cooked in green sauce with peas, clams and shrimp****
Fine Avila veal fillets with mushroom cream and rissole potatoes
Iberian pork tenderloin with vegetables, mint infused pears and a sweet and sour touch
Foie and truffle shavings stuffed Guinea fowl breast with grape sauce
Beef *tournedo* and foie medallion au *Pedro Ximenez* wine****

***Supplement for these selections**

CHRISTMAS DESSERTS PLATES

Jijona nougat candy cream
Citrus tartlet au cava
Praline and hazelnut bite
Cream of white chocolate and passionfruit
Little pot of cream and red berries

DRINKS

Water
White Wine *Monopole Siglo XXI D.O Rueda*
Red Wine *Viña Real Reserva D.O Rioja*
Cava Raimat Brut Nature Chardonnay-Xarelló
Coffee and teas

***Select one first, one main & Christmas Dessert Plate**

ADDITIONAL SERVICES

DJ 2 Hours

(S.G.A.E. rights included)

Open Bar

****We kindly ask you to request a quote

CHRISTMAS DINNER GALA FULL SERVICE*

APPETIZERS

DINNER

OPEN BAR 2 HOURS**

**DJ SERVICE NOT INCLUDED

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ADDITIONAL INFORMATION

Christmas Gala Dinner service has a maximum duration of 2 hours. If more time is required, we kindly ask that you request another quote or contract another service adjacent to the original one.

The duration of our services is set out without interruptions from the start of said services. Any extension will require a quote from PALACIO DEL NEGRALEJO SL based on the client's specific event requirements.

Upon payment of a deposit of 20% of the estimate for the contracted services, the booking will be considered firm. To cover potential losses and damage to the establishment, in the event of cancellation, this deposit will not be reimbursed.

The menu must be selected fifteen days before the event takes place.

These menus are guidelines. Please do not hesitate to contact us to make any changes you consider necessary to satisfy your needs.

The number of attendees must be established 10 days before the event takes place. This will be the minimum final number reflected in the invoice. If the final number of attendees does not reach what is agreed upon in the contract, the invoice will still include the number of absentees until the contracted number is reached.

Upon confirming the booking through the payment of the deposit and the issuance of the formal invoice, both parties assume knowledge and acceptance of the information and general terms and conditions contained in this document.

****We inform you that based on Regulation 1169/2011, our dishes may contain any of the allergens mentioned in the annex II of said regulation.

ADVICE FOR THOSE AFFLICTED BY ALLERGIES OR FOOD INTOLERANCE. At this establishment, there is additional information regarding all the dishes offered at the client's disposal. Please ask our staff.



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