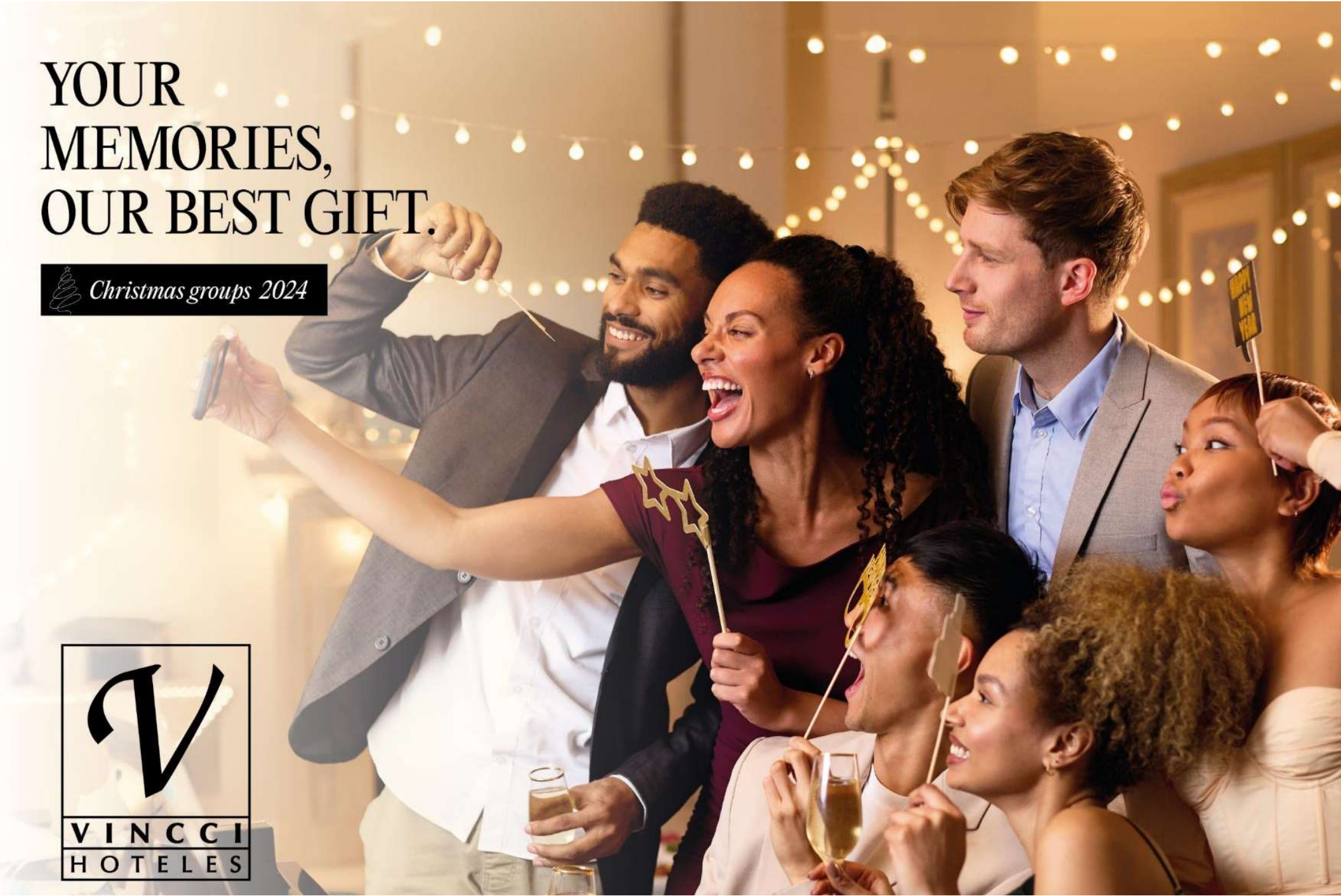


YOUR MEMORIES, OUR BEST GIFT.

 *Christmas groups 2024*



YOUR MEMORIES, OUR BEST GIFT.

MENU 1

CHEF'S APPETIZER

Selection of Iberian cured meats and national cheeses.
Crispy octopus salad with paprika mayonnaise.
Cuttlefish and red shrimp croquettes.

STARTER

Langoustine and scallop salad with anise vinaigrette and mullet roe.

MAIN COURSE

Cantabrian hake with creamy plankton risotto.

Or

Beef Chateaubriand with Café de Paris sauce.

DESSERT

Nougat mille-feuille.

DRINKS

Water

White wine

Red wine

Coffee and tea



Prices with 10% VAT included and valid except for typographical errors. The final number of diners will be confirmed 48 hours before the event, this being the minimum number for invoicing purposes

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MENU 2

CHEF'S APPETIZER

Selection of Iberian cured meats and national cheeses.
Crispy octopus salad with paprika mayonnaise.
Cuttlefish and red shrimp croquettes.
Red tuna "Pavía" with manzanilla mayonnaise.

STARTER

Duck foie mi-cuit with ratafia, pear cream, and walnut brioche.

MAIN COURSE

Turbot with citrus parmentier, cockles, and spinach.

Or

Duck confit with vanilla hummus and caramelized hazelnuts.

DESSERT

White chocolate brownie with nougat ice cream.

DRINKS

Water
White wine
Red wine
Coffee and tea



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MENU 3

CHEF'S APPETIZER

Selection of Iberian cured meats and national cheeses.
Crispy octopus salad with paprika mayonnaise.
Cuttlefish and red shrimp croquettes.
Red tuna pavia with chamomile mayonnaise.

STARTER

Coconut vichyssoise with scallops, tempura artichoke, and raw pork jowl veil.

MAIN COURSE

Conil sea bass, stewed quinoa, and smoked stew.

Or

Slow-cooked suckling pig with roast jus, Ratte potatoes, and mushrooms.

DESSERT

Brioche French toast with nougat cream.

DRINKS

Water
White wine
Red wine
Coffee and tea

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INFORMATION AND CONDITIONS

BOOKING CONDITIONS

Prices are per person, including VAT.

A 50% prepayment of the menu is required to confirm and guarantee the event. And 100% prepayment 48 h before de event.

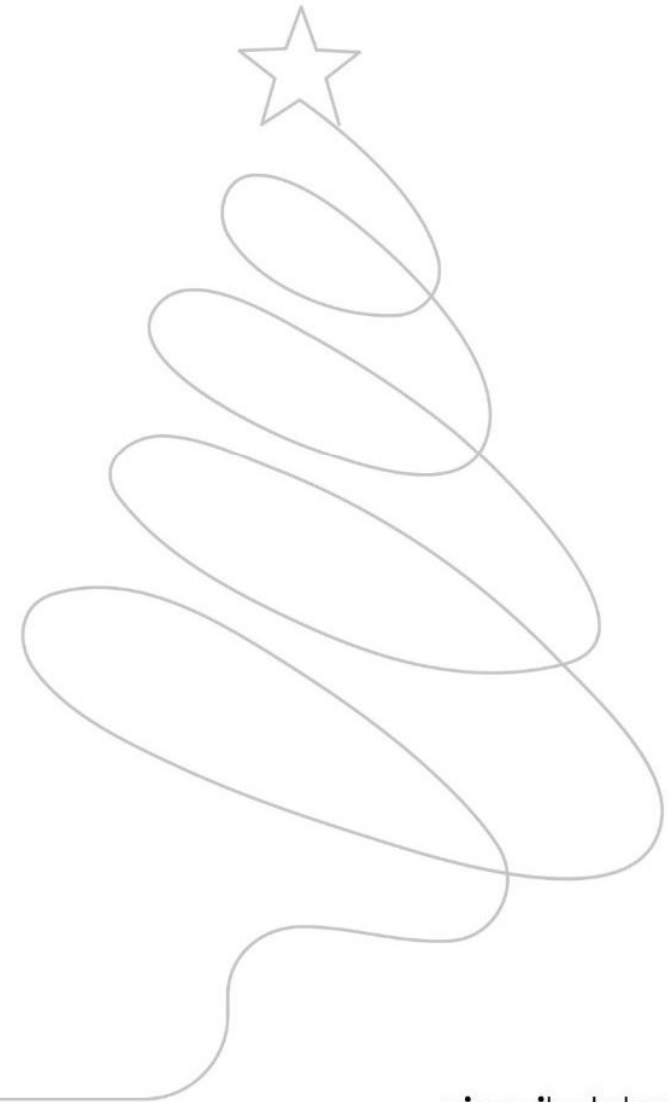
For partial or full cancellations of guests, a 100% cancellation fee applies starting 5 days prior to the event.

Prices are non-commissionable.

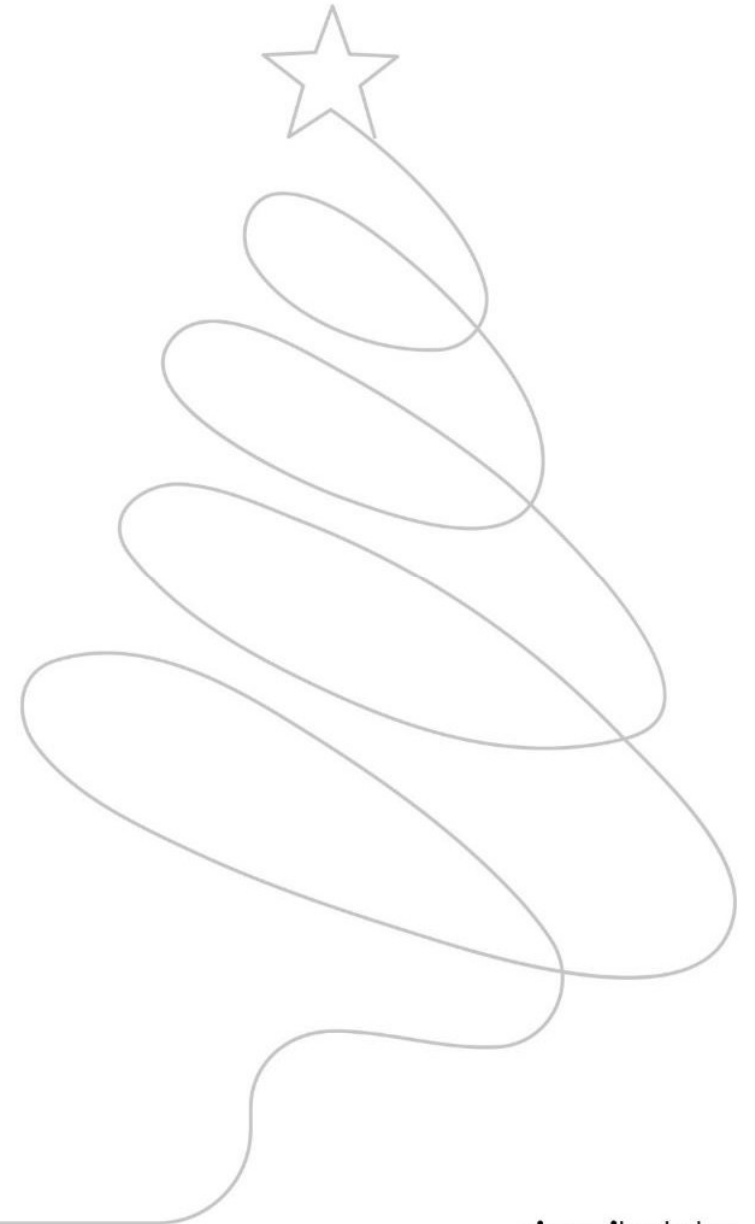
SPECIAL REQUESTS

If you have any food intolerances, please let us know. We will be happy to adapt our menu.

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OUR BEST GIFT.



Hotel Vincci Selección Unuk 5* GL

c/ Ortiz de Zúñiga, 8 | 41004 Sevilla

Tel: +34 955 26 64 99

unuk@vinccihoteles.com