YOUR
MEMORIES,
OUR BEST GIFT.

New Year 2025

VINCCI
HOTELES

MENU

APPETIZER
Fresh oysters with their juice air.
Elyssé truffle soup.

STARTER
Carabinero carpaccio with aniseed vinaigrette and Río Frío caviar.
Crispy octopus cannelloni, sea urchin béchamel, and pistachios.
Grilled scallop, creamy puntalete cheese, and Torta del Casar.

MAIN COURSE
Wild turbot with cava.
Apple ssorbet
Venison loin served with reinet apple, grapefruit crumble, and quince.

DESSERTS
Nougat semifreddo with salted caramel and pistachio cream.

WINE LIST
Water
Moet&Chandon
Pago de Capellanes, Ribera del Duero
Lapola, Ribeira Sacra
Coffee and infusions

265€

vinccihoteles

INFORMATION AND CONDITIONS

BOOKING CONDITIONS
Prices are per person, including VAT.
The Gala Dinner will take place in the Recoveco restaurant's main hall.
A 100% prepayment of the menu is required to confirm and guarantee the event.
For partial or full cancellations of guests, a 100% cancellation fee applies starting 5 days prior to the event.
Prices are non-commissionable.
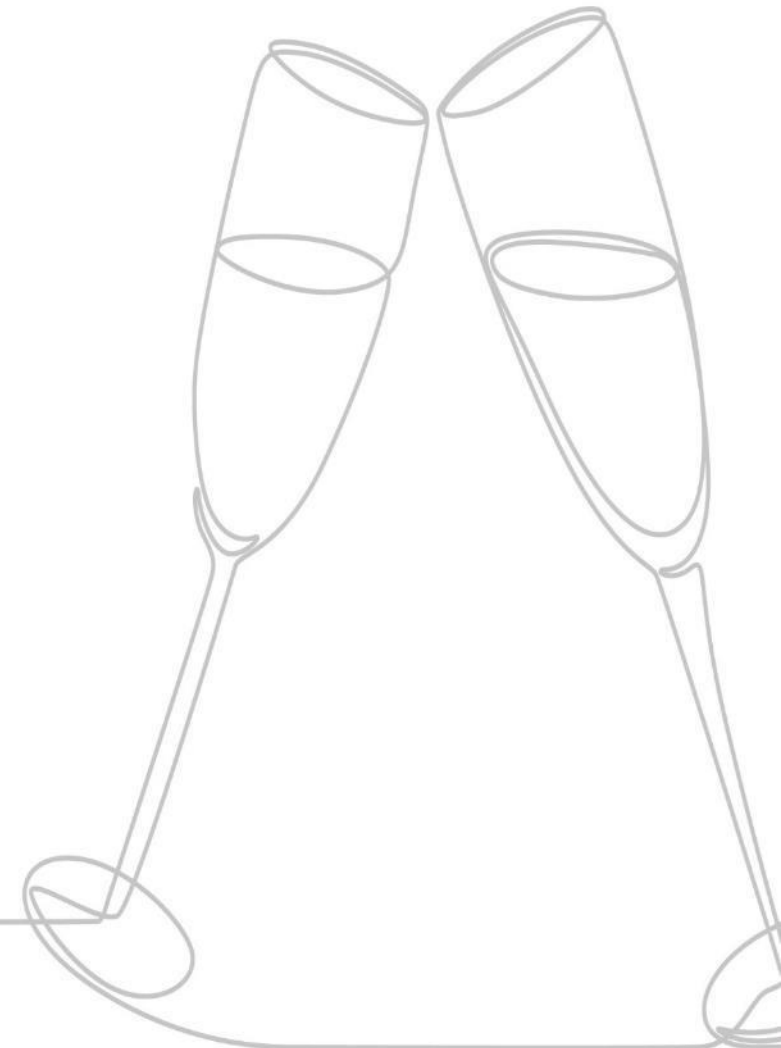Semi-formal attire is required.

COURTESY OF VINCCI HOTELS
Holiday-themed hall decorations.
Cloakroom service.

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

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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