

MENU

CHEF'S APPETIZER

Christmas broth with inverted toro (fatty tuna) ravioli.

Foie gras yogurt.

Green aguachile with sea bass and shrimp.

MAIN COURSE

Line-caught hake with piparra pepper emulsion.

Mango and passion fruit sorbet.

Roasted pigeon, lavender cannelloni, chanterelle mushrooms, and corn.

DESSERTS

Lemon thyme cake with avocado and mango.

Christmas sweets.

DRINKS

Water

Pazo Señorans, Albariño Emilio Moro, Ribera del Duero

Ars Colecta Blanc de Blancs

Coffee and herbal teas

180€ vinccihoteles

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

CHILDREN'S MENU

CHEF'S APPETIZER

Ham and cheese.

Oxtail croquettes with roasted garlic mayonnaise.

STARTER

Christmas broth.

MAIN COURSE

Retinta beef cannelloni with béchamel sauce.

Or

Breaded/grilled hake with mashed potatoes, fries, or salad.

DESSERTS

Vanilla and chocolate fantasy ice cream cup with marshmallows, M&M's, and chocolate sticks.

Chocolate mille-feuille with Suchard nougat ice cream.

DRINKS

Water

Juices and soft drinks

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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.

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