

## **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

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

90€ vinccihoteles

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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.

To ensure the evening unfolds as planned, we respectfully request your punctual arrival at 8:00 PM. We greatly appreciate your understanding.

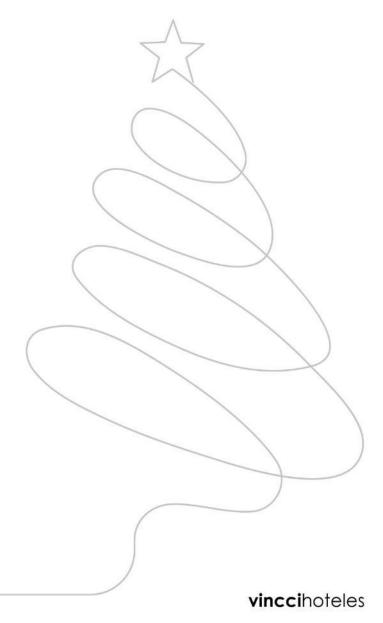
#### **COURTESY OF VINCCI HOTELS**

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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