



HOTEL & SPA

**URSO**  
MADRID

CHRISTMAS MENUS  
FOR GROUPS 2023



## PROPOSAL N°1

### STARTERS

Olivier salad with tuna belly  
Iberian ham croquettes

### FIRST COURSE

Charcoal-grilled vegetables with grilled scallops

### SECONDS TO CHOOSE FROM

Grilled wild hake loin with mushroom sauce  
or  
Guinea fowl thighs stuffed with foie gras and red cabbage

### DESSERT

Chocolate cake with forest fruits  
Christmas sweets

### DRINKS

Peces de Ciudad DO Rueda or A Coroa DO Valdeorras  
Carne DO Ribera del Duero or Gomez Cruzado DO Rioja

Water, coffee and tea

Price: 55 euros VAT included

## PROPOSAL N°2

### STARTERS

Cecina de León with fried Marcona almonds and extra virgin olive oil  
Cod brandade on toast

### FIRST COURSE

Grilled octopus with cherry tomatoes and potato

### SECONDS TO CHOOSE FROM

Sole fillets stuffed with white shrimp from Huelva and a hollandaise glaze  
or  
Roasted suckling pig with ratatouille

### DESSERT

Natural vanilla toasted cream  
Christmas sweets

### DRINKS

Peces de Ciudad DO Rueda or A Coroa DO Valdeorras  
Carne DO Ribera del Duero or Gomez Cruzado DO Rioja

Water, coffee and tea

Price: 66 euros VAT included

## PROPOSAL N°3

### STARTERS

Grilled foie gras medallion  
Carabinero shrimp tartare

### FIRST COURSE

Warm lobster salad with lentil vinaigrette

### SECONDS TO CHOOSE

Wild turbot loin roasted in a wood-fired oven  
or  
Grilled aged beef loin with braised shallots and green asparagus

### DESSERT

Puff Pastry with whipped cream, cream and red and black fruits  
Christmas sweets

### DRINKS

Peces de Ciudad DO Rueda or A Coroa DO Valdeorras  
Carne DO Ribera del Duero or Gomez Cruzado DO Rioja

Water, coffee and tea

Price: 77 euros VAT included

## TERMS AND CONDITIONS:

- Menus applicable for a minimum of 6 people
- The menu must be agreed upon in advance with the same menu for all diners
- The Hotel must know in advance of any allergies or dietary needs when preparing the menu.
- The Hotel needs to know the final choice, as well as the final number of diners, 10 days prior to the event, this number and menu being the one that will be taken into account for billing.
- Blackout dates: 24th, 25th and 31st of December and 1st of January.

