

## CHRISTMAS EVE MENU

### STARTERS

ACORN-FED IBERIAN HAM with glass bread and tomato  
WARM GALICIAN RAZOR CLAMS with vermouth butter from Madrid  
HAKE COCOCHA in a Pil Pil sauce  
RUINART BRUT CHAMPAGNE

### FIRST COURSE

NORWAY LOBSTER CONSOMMÉ with teardrop peas and oloroso PIES  
DESCALZOS D.O. Madrid White wine

### MAIN COURSES

WILD TURBOT ROASTED IN A CHARCOAL OVEN and cherie potato stuffed  
with spider crab with a hollandaise sauce  
or  
BONELESS OVEN-BAKED BABY GOAT SHOULDER with its juices, braised  
endives and roasted beets  
VIÑA TONDONIA RESERVA D.O. La Rioja Red wine

### DESSERTS

CAPUCHINA TART with meringue and toasted egg yolk  
CHOCOLATE MILLEFEUILLE with filo pastry and nuts  
CHRISTMAS SWEETS  
LOUIS ROEDERER ROSÉ CHAMPAGNE

*Price: 199€ per person*

*Please contact us for more information and bookings.  
eventos@hotelurso.com*