



FONT D'ARGENT



CHRISTMAS DINNER BUFFET



STARTERS

Variety of crudités Tuna Tartar
Galets soup Sobrasada tartlets with Mahón cheese and honey
Caprese salad Smoked cod toast with babaganoush
Vitello tonato
Cheese platter Iberics cold meats platter

MAIN COURSE

Meat cannelloni with mushrooms and truffles
Seafood clams
Turbot with baked potatoes
Braised lamb ribs
Beef sirloin steak with Pedro Ximénez reduction
Seafood paella

Garnishes: Homemade meat croquettes, candied pears with gorgonzola cheese and walnuts, sautéed asparagus with serrano ham and chips.

SHOW COOKING

Variety of seafood
Lamb ribs
Outside skirt
Turkey breast
Hamburgers

DESSERTS

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| Christmas log | Cheese cake |
| Red velvet | Ice cream |
| Brownies | Yoghurts |
| Cookies Variety | Profiteroles |
| Fig and mascarpone tartlets | |