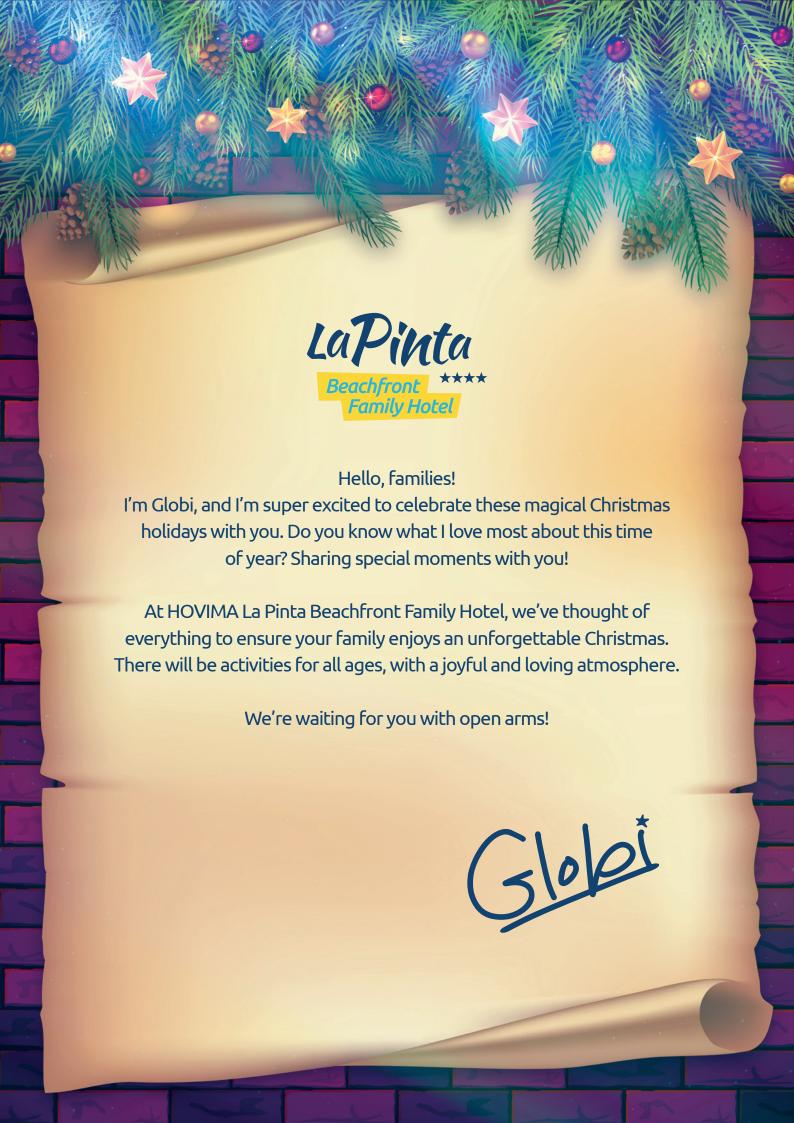


CHRISTINAS WITHGLOBI



AND HAPPY NEW YEAR 2025





















10:30 – 11:00 We start the last morning of the year with a stretching class for the adults.

11:45 – 13:00 We say goodbye to the year in style! We are waiting for you all together in the pool with a super Foam Party.

15:00 – 15:45 How's your aim? It's time for adults and maxis to put it to the test with the funred nose darts.

15:00 – 17:00 This afternoon we will prepare our cotillions for tonight, come and get yours!

16:00 – 16:45 Our shooting star is always a hit, so don't hesitate and come and play with us.
19:00 Enjoy our Grand New Year's Eve Buffet.

1st shift: 19:00 to 20:30

20:30 – 21:00 Join us for the last Mini Disco of the year? We are waiting for you.

2nd shift: 21:00 to 22:30

21:15 – 22:00 Take your seat to enjoy a very special magic show.

22:15 – 23:00 On our terrace we will enjoy our singer Daniela who will get us dancing while we wait for the new year to start.

23:30-23:55 DJ

23:55 – 00:00 Explanation of the lucky grapes, chimes and welcome to the new year.

00:15 Enjoy the fireworks show on our terrace and continue the party dancing with our DJ.



NEW YEAR'S EVE MENU

STORTERS

- · Tuna tataki with melon with mirin and wakame seaweed
- · Small glasses of cod brandade with piparras and elvers
- · Little glasses of lamb's lettuce, prawns, mango, ginger, and mahonesas of their corals
 - · Cauliflower couscous with pomegranate, mint and dried fruit vinaigrette (vegetarian)
- · Burrata with amaranth peach, cured ham, pistachio and Modena vinaigrette
 - · Scallop and lobster aguachile (vegetarian)
 - · Tuna tartar with cherries and shiracha mayonnaise
 - · Salmon salad with passion fruit royalty
 - · Octopus and paprika salad
 - · Millefeui<mark>lle of crab and cavi</mark>ar
 - · Smoked fish

CRUDITES

· Crudites in Sticks (carrot, cucumber, peppers) · Leaves (rocket, lamb's lettuce, endive, onion, tomato, oak leaf)

HOT TRINCHES

· Suckling pig Beef tenderloin with green pepper sauce Salmon

Sours

· Consommé Fish and seafood soup

SIDE DISHES

- · Baked potatoes (vegetarian)
- · Sweet potato puree with toffee butter and cinnamon (vegetarian)
- · Roasted asparagus with green mojo hollandaise (vegetarian)
 - · Celerry with mushrooms and truffle (vegetarian)
 - · Roast potatoes with noissete butter and sage (vegetarian)
 - · Ratatouille with romesco cream (vegetarian)
 - · Courgette and tomato gratin (vegetarian)
 - · Sautéed vegetables with tofu (vegetarian)



NEW YEAR'S EVE MENU

Moin Courses

- · Cod with prawn and clam meniere
- · Cherne with Martini sauce and crust
- · Iberian pork shoulder · Chicken fondant with boletus stuffing
- ·Stuffed quail with fig and port sauce
- ·Suckling lamb chops with pistachio gremolata

Posto

- · Quinoa gyotzas with aubergine cream and noissete butter (vegetarian)
- · Cheek cannelloni with Idiazabal cheese
- · Ham ravioli with sirloin steak, boletus and truffle sauce
- · Beetroot gnocchi with spinach parmesan sauce (vegetarian)

CHILDREN'S PREO

- · Mini pizzas
- · Mini Burger
 - · Mini dog
- · Potato waffles
- ·Sushi station

DESSERTS

- · Champagne Chocolate Truffle and White Chocolate Soup
 - · Passion Fruit Royal, coconut foam and mojito jelly
 - · Chocolate Volcano
 - · Chocolate ecrin
 - ·Strawberry rose
- · Red velvet cup, Lemon pie cup, Strawberry and cream cup

CROQUETTE STATION









