Finca Calderón
ENORESORT

MENU

NEW YEAR'S EVE

STARTERS

PRAWN CROQUETTE WITH CARAMELISED LEEK AND PARMESAN.
ROAST BEEF TOAST WITH VITELLO TONNATO SAUCE AND PICKLES.
ROASTED SCALLOP WITH CREAMY BLOOD SAUSAGE, CIDER AND GREEN APPLE.
TEMPURA ARTICHOKE WITH POACHED EGG AND IBERIAN HAM JUS.
CITRUS SORBET.

FISH

ROASTED TURBOT WITH CAVA AND LEMON BEURRE BLANC.

MEAT

BEEF WELLINGTON WITH CREAMY MUSHROOMS AND MEAT JUS.

DESSERT

CREAMY NOUGAT, HAZELNUT MOUSSE, VANILLA AND MISO CARAMEL.

WINE PAIRING

RAÍCES ALBARÍN | BERCIAL BLANCO SELECCIÓN | PASIÓN CUVÉE BRUT NATURE RESERVA
PASIÓN DE BOBAL TINTO | LAS PIZARRAS VIÑA ALARBA

INCLUDES: PARTY FAVOURS, GRAPES, NOUGAT, DJ UNTIL 3:00 AM & 2 MIXED DRINKS.

€150 PER PERSON