

SH VALENCIA PALACE

URBAN + SPA

Valencia

Working menus

SH
SINGULAR
HOTELS

Working Menu 1

Individual starters

Salad of langoustines with Valencian tomato and fresh vegetables, basil vinaigrette

Salad of cod loin confit, spiralised courgette noodles, carrot and Agria potato, black olive vinaigrette

Roast beef with a salad of aromatic herbs and Caesar dressing

Stir-fried seasonal vegetables, cuttlefish noodles and black garlic vinaigrette
Truffled egg with creamed potato and a parmesan crisp

Salmorejo with Iberian ham, black olive powder

Mains

Medallions of Iberico pork sirloin with sautéed seasonal mushrooms and a Moscatel wine reduction

Succulent beef with a truffle jus and creamed purple potato

Roasted cod loin with ratatouille and thyme essence

Mediterranean sea bass with squid noodles and stir-fried broccoli, basil sauce

Selection of rices, according to seasonal produce

Desserts

3-chocolates cake

Traditional raspberry cheesecake

"Coffee caramel"

Seasonal fruit

From the cellar

SH Valencian wine selection:

Audentia sauvignon blanc and muscat, DO Valencia

Audentia petit verdot, DO Valencia

SH Spanish wine selection:

Verdeo verdejo, DO Rueda

Celeste roble tempranillo, DO Ribera del Duero

Mineral water, soft drinks and beers

Tea and coffee

Price per person with **Valencian wines: 37**

Price per person with **Spanish wines: 39**

Working Menu 2

Individual starters

- Valencian tomato mille-feuille, buffalo mozzarella and Cantabrian anchovies, basil vinaigrette
- Mediterranean sea bass ceviche with "tiger's milk" sauce
- Micuit with baked apple chutney, chocolate brioche and toasted raspberries
- Tuna tataki with salmon roe, fennel and Thai sauce
- Red prawn ravioli with spiralised courgette noodles and scarlet shrimp "suquet" sauce
- Cream of boletus soup with egg cooked at low temperature and Iberian ham crisp

Mains

- Iberian pork cheeks with a PX reduction, potato tartare with truffle aroma
- Boneless shoulder of lamb with creamed pumpkin and a lemon thyme jus
- Loin of Cantabrian hake with a pumpkin jus and vegetable brunoise with fennel
- Roast salmon fillet with "escalibada" (smoky grilled vegetables) and young garlic cloves, saffron sauce
- Selection of rices, according to seasonal produce

Desserts

- Lemon meringue tart
- Chocolate coulant, 70% cocoa
- Traditional raspberry cheesecake
- Seasonal fruit

From the cellar

SH Valencian wine selection:

- Nodus sauvignon blanc DO Valencia
- Audentia petit verdot, DO Valencia

SH Spanish wine selection:

- Verdeo verdejo, DO Rueda
- Celeste roble tempranillo, DO Ribera del Duero
- Mineral water, soft drinks and beers
- Tea and coffee

Price per person with **Valencian wines: 43**

Price per person with **Spanish wines: 45**

Working Menu 3

Individual starters

Tuna belly salad with tomato and
avocado tartare, soy vinaigrette

Cod carpaccio with watercress and pine nuts,
orange vinaigrette

Salad of artichokes confit, Iberian ham,
parmesan and almond vinaigrette

Sea bass tartare with mango, avocado
and wasabi mayonnaise

Dressed crab cannelloni with a light
rosemary cheese sauce

Cream-of-seafood soup with sautéed scarlet shrimp

Mains

Beef entrecôte with Périgourdine sauce,
potato and bacon mille-feuille

Duck confit with Reineta apple cream,
shallots and orange jus

Griddled sea bass with citrus couscous and red prawn jus

Traditional monkfish "suquet" stew

Selection of rices, according to seasonal produce

Desserts

Tea biscuit cake

Coconut – passion"

Crispy hazelnut tart

Seasonal fruit

From the cellar

SH Valencian wine selection:

Nodus sauvignon blanc DO Valencia
Audentia reserva, DO Valencia

SH Spanish wine selection:

Pazo das Bruxas albariño, DO Rías Baixas
Artadi tempranillo, DO Rioja

Mineral water, soft drinks and beers

Tea and coffee

Price per person with **Valencian wines: 49**

Price per person with **Spanish wines: 51**

Working Menu 4

Individual starters

Octopus tartare with mango, Valencia tomato and black truffle vinaigrette

Duck confit with Golden Delicious apple, nuts and mango vinaigrette

Lobster salad with a panaché of vegetables

Quinoa, pumpkin, parmesan, tomato pearl and orange vinaigrette

Scallop and Iberian pancetta surf and turf, celeriac purée

Spider crab cream with wild asparagus tips

Mains

Fillet of Rubia Gallega beef with horn of plenty mushroom sauce, thin French fries and onion rings

Roast suckling pig with a sauce from its own juices, oven-baked sliced potatoes

Home-baked turbot, sautéed quinoa and browned garlic

Fillet of sole with almond meunière, steamed romanesco broccoli

Selection of rices, according to seasonal produce

Desserts

White chocolate and raspberry coulant

"Piedra" (vanilla – raspberry)

Chocolate and coffee mille-feuille

Seasonal fruit

From the cellar

SH Valencian wine selection:

Nodus sauvignon blanc DO Valencia

Audentia reserva, DO Valencia

SH Spanish wine selection:

Pazo das Bruxas albariño, DO Rías Baixas

Artadi tempranillo, DO Rioja

Mineral water, soft drinks and beers

Tea and coffee

Price per person with **Valencian wines: 55**

Price per person with **Spanish wines: 57**

Vegetarian Menu

Starters

Cannelloni of escalibada (smoky grilled vegetables)
on sweet pastry and with romesco sauce

Polenta pie with roast vegetables
and a parmesan and basil cream

Mains

Timbale of roast vegetables and
boletus with thyme aroma

Risotto with pumpkin and wild asparagus

Rice with vegetables


Desserts

Apple tarte tatin

Assorted ice creams

Seasonal fruit

Price per person: **38**



Banquet services are provided for a minimum of 30 people; there is an additional cost of €180 for fewer than 30 guests.

The customer must choose one starter, one main dish and a dessert. Menu choices must be made 7 days prior to the event and for the whole group.

If you wish to choose a dish not on the selected menu, please check with our events departments about a possible extra cost.

If you prefer to bring your own wine, the price per person for the selected banquet will remain the same but will include corkage.

Current VAT rate included.



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