

SH VALENCIA PALACE

URBAN + SPA
Valencia

*Working
menus*

SH
SINGULAR
HOTELS

Working menu 1

Individual starters

Salad of seasonal vegetables, smoked cod
with an orange dressing

Burrata with confit tomatoes and a creamy pistachio
and basil pesto

Creamy roasted pumpkin, ginger and Ibérico cured ham
Poached egg with truffle-infused parmentier, sautéed
mushrooms and green asparagus

Roast beef with parmesan, capers and a mild mustard dressing
Courgette carpaccio with Idiazabal cheese and an almond
dressing

Main course

Roast fillet of white sea bass with smoky grilled green garlic
and saffron sauce

Salmon marinated in miso with cucumber, mint and basil salad
Pluma ibérica pork with roasted sweet potato purée and
artichoke chips

Slow-braised beef in rosemary gravy with layered agria potato
Senyoret rice

Rice with Secreto Ibérico pork, mushrooms and green garlic

Desserts

Triple chocolate cake
Raspberry cheesecake
Caramel coffee
Seasonal fruit

“SH Selection” wine list

We offer an extensive variety of Valencian
and Spanish wines and cava.

Please ask for details.

Mineral water, soft drinks and beer
Tea and coffee

Price per person: €48

Working menu 2

Individual starters

Valencian tomato, smoked tuna and mozzarella soup
King prawn and mango salad with sun-dried tomato and basil
dressing
Creamy roasted langoustine, monkfish and lemon grass soup
Poached egg with porcini parmentier and foie gras
White sea bass ceviche with tiger milk and fried corn
Octopus carpaccio with 'causa limeña' layered potatoes and
kalamata olives

Main course

Turbot with hollandaise sauce, crushed peanuts and mangetout
Cod in a 'pilpil' garlic emulsion with creamy cassava, bimi
broccoli and garlic chips
Beef tenderloin with Café de Paris sauce
Slow-braised suckling pig with roasted sweet potato purée and a
mushroom ragout
Rice with langoustines and green garlic
Rice with duck, mushrooms and foie gras

Desserts

Lemon meringue tart
Chocolate coulant
Raspberry cheesecake
Seasonal fruit

"SH Selection" wine list

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and Spanish wines and cava.
Please ask for details.

Mineral water, soft drinks and beer
Tea and coffee

Price per person: €56

Vegetarian Menu

Individual starters

Cannelloni filled with smoky grilled vegetables,
on sweet flatbread with a 'romesco' red pepper
and almond sauce

Polenta pie with roast vegetables and a parmesan
and basil cream

Green asparagus, corn mayonnaise and popcorn

Main course

Flame-grilled aubergine, green curry
and porcini mushrooms

Risotto with pumpkin and sautéed bimi broccoli

Courgette cannelloni filled with mushrooms,
spinach and truffle-infused bechamel

Rice with seasonal vegetables

Dessert

Caramel baked apple with mint

Red berries with strawberry sorbet

Seasonal fruit

Price per person: €48

Including VAT.





Banquet services are provided for a minimum of 30 people; there is an additional cost of €5 per person 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 party.
If you wish to choose a dish not on the selected menu, please check with our events department 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.
Prices include VAT.

Menus must be ordered in advance and must be the same for all guests.
In case of allergies or intolerances, kindly contact our Sales Department.



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