



# **Soups** (depending on the season)

Chilled salmorejo with Ibérico ham and black olives Creamy roasted pumpkin, coconut milk and curry soup

Chilled creamy 'ajoblanco' cashew and lime soup

### **Salads**

Selection of seasonal lettuces, vegetables and greens Guacamole with totopos (tortilla chips)

Caesar salad with parmesan and mustard dressing Esgarraet (grilled pepper and cod salad)

# Selection of hot dishes Meat

Ibérico pork sirloin with roasted tender vegetables in rosemary and a moscatel wine reduction Succulent beef with a truffle gravy

#### Fish

Cod confit with creamy cauliflower and sautéed bimi broccoli

Oven roasted salmon with smoky grilled vegetables and a saffron sauce

Rice dishes (choose one):

Paella Valenciana

Rice with pluma ibérica pork and mushrooms Senyoret rice

Rice with cod and cauliflower

Rice with king prawns, green garlic and wild asparagus

Rice with Ibérico pork ribs and artichokes

#### Side dishes

Griddled seasonal vegetables Golden baked potato slices Roasted tomato

#### Sweets and desserts

Freshly sliced seasonal fruit Rice pudding Selection of cakes

Beer, SH wine selection, mineral water and soft drinks Tea and coffee

Price per person: €55

# **Additional options**

#### Themed food stations:

Any of the following stations may be added to the buffet service:

Ibérico charcuterie: cured ham, lomo, chorizo, sobrasada Smoked and preserved fish: smoked tuna, ling roe, smoked salmon and cod

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Price per station and per person: €8





Soups (depending on the season)
Spelt noodle soup with hard-boiled egg
Creamy vegetable soup with coconut milk and kaffir lime
Tomato and watermelon gazpacho with basil and lime

#### **Salads**

Selection of seasonal lettuces, vegetables and greens Linseed, sesame seeds, chia seeds and sunflower seeds Nuts Tzatziki and light hummus with crudités Guacamole Quinoa salad with mango, spinach and almonds

## Selection of hot dishes

Courgette, onion and mushroom omelette Wholegrain kamut macaroni with a fresh tomato and basil sauce

#### Meat

Lemon and rosemary roasted chicken Beef sautéed with tender vegetables in a honey and mustard sauce

#### **Fish**

Oven-baked salmon with yoghurt and dill sauce Grilled gilthead bream with pico de gallo salsa

## Side dishes

Griddled seasonal vegetables Creamy potato and cauliflower Wholegrain rice sautéed with raisins and pine nuts

#### Sweets and desserts

Freshly sliced seasonal fruit Yoghurt (soya, Activia, jellies) Granola and berries

Selection of breads (spelt, oatmeal, rye)

Isotonic drinks, assorted fresh fruit juices, soft drinks and mineral water Tea and coffee

Price per person: €48



