

MAX

BEACH

Christmas Day

Wednesday 25.12.24

95€ pp / €45 (under 10)

Amuse Bouche & Welcome drink

STARTERS TO SHARE

Christmas board

Chicken liver pâté with apple and saffron chutney * Smoked salmon pâté pot

Cold meats: Iberian ham, Parma ham, Iberian chorizo, smoked turkey

Cheese: brie, gorgonzola, Manchego, mature cheddar, goat's cheese

Figs, dried apricots, grapes, preserves, quince jelly, cornichon (baby pickles), Kalamata olives;

Variety of breads (Nordic, crostini, bloomer, rye, crackers)

And

Prawn Cocktail

MAIN COURSE (CHOOSE ONE)

Roasted turkey breast

Sage and onion stuffing, cranberry sauce, served with all the trimmings

Or

Salmon en papillote

Asparagus, lemon, herbed baby potatoes, dill dressing

Or

Nebraska Fillet Steak

Trumpet mushroom, infused Madeira red wine jus, creamed spinach, dauphinoise potatoes

Or

Vegetarian Wellington

Pumpkin, spinach, ricotta

DESSERTS

Christmas profiteroles with warm chocolate sauce

Or

Bread & Butter Pudding with Madagascan Vanilla custard

Or

Mini Christmas Pudding

MAX

BEACH

Navidad

Miercoles 25.12.24

95€ pp / €45 (menores de 10 años)

Aperitivo y Copa de Bienvenido

ENTRANTES PARA COMPARTIR

Plato de Navidad

Paté de hígado de pollo con chutney de manzana y azafrán * Paté de salmón ahumado

Embutidos: Jamón ibérico, jamón de Parma, chorizo ibérico, pavo ahumado

Quesos: brie, gorgonzola, manchego, cheddar curado, queso de cabra

Higos, orejones, uvas, mermeladas, membrillo, pepinillos, aceitunas Kalamata;

Variedad de panes (nórdico, crostini, bloomer, centeno, picos)

Y

Cóctel de gambas

PLATO PRINCIPAL (ELIJA UNO)

Pechuga de pavo rellena y asada

Relleno de cebolla y salvia, salsa de arándanos y guarniciones tradicionales

O

Salmón en papillote

Espárragos, limón, patatas baby a las hierbas y aliño de eneldo

O

Solomillo origen Nebraska

Setas trompetas, salsa de vino de Madeira, crema de espinacas y patatas 'dauphinoise'

O

'Wellington' vegetariano

Calabaza, espinacas, queso ricota

POSTRES

Profiteroles navideños con salsa de chocolate caliente

O

Budín de pan y mantequilla con crema de vainilla de Madagascar

O

Mini Budín de Navidad

MAX

BEACH

Christmas Day

Wednesday 25.12.24

VEGETARIAN MENU

95€ pp / €45 kids (under 10)

Amuse Bouch & Welcome drink

STARTERS TO SHARE

Vegetarian Christmas board

Humus, mozzarella pearls, chervil (goat's cheese),
Cherry tomatoes, mushrooms, mixed bell peppers, mange tout, baby carrots,
Figs, dried apricots, grapes, preserves, quince jelly, cornichon (baby pickles),
Kalamata olives, toasted almonds,
Variety of breads (Nordic, crostini, bloomer, rye, crackers)

MAIN COURSE (CHOOSE ONE)

Vegetarian Wellington
Pumpkin, spinach, ricotta

DESSERTS

Christmas profiteroles
Warm chocolate sauce

Or

Bread & Butter Pudding
Madagascan Vanilla custard

Or

Mini Christmas Pudding