



HOTEL
ALFONSO XIII
SEVILLE

THE
LUXURY
COLLECTION

MENÚS DE NAVIDAD
CHRISTMAS MENUS
2018/2019



**CENA DE NOCHEBUENA
CHRISTMAS EVE MENU**

**BRUNCH DE NAVIDAD
CHRISTMAS DAY BRUNCH**

**CENA DE GALA NOCHEVIEJA
NEW YEAR'S EVE GALA DINNER**

**BRUNCH DE AÑO NUEVO
NEW YEAR'S BRUNCH**

CENA DE NOCHEBUENA

24/12/2018

CENA

APERITIVO

Anguila Ahumada y foie gras

Parmentier de patata, caviar de aceite de oliva, bizcocho de cebollino

ENTRANTE

Cangrejo real

Gazpacho de guisantes, aire de mantequilla, huevas de arenque

SORBETE

Naranja con azahar

PRINCIPAL

Solomillo de ternera de Betanzos relleno de jamón ibérico de bellota
níscalos, zanahoria baby asadas, cebolletas moradas

POSTRES

Tronco Navidad

con helado de turrón de Jijona

Mignardises y dulces de Navidad

BODEGA

Marqués de Riscal Sauvignon Blanc Rueda

Marqués de Riscal Reserva Rioja

Champagne Castellane

Precio adulto: 135€ por persona

Menú infantil (3 – 12 años) 65€ por persona

TODOS NUESTROS PRECIOS INCLUYEN EL IVA



CHRISTMAS EVE MENU

24/12/2018

DINNER

APPETISER

Smoked eel and foie gras
Creamed potato, olive oil caviar, chive sponge

ENTRÉE

King Crab
Green pea gazpacho, butter foam, herring roe

SORBET

Orange and azahar blossom

MAIN COURSE

Betanzos beef fillet with Iberian cured ham
Pine mushrooms, roast baby carrots, purple spring onion

DESSERT

Christmas yule log
Jijona nougat Ice cream

Mignardises and Christmas sweets

DRINKS

Marqués de Riscal Sauvignon Blanc Rueda
Marqués de Riscal Reserva Rioja
Champagne Castellane

Price per person: 135€
Children menu (3 – 12 years) 65€

ALL PRICES ARE VAT INCLUSIVE



CHRISTMAS DAY BRUNCH

25/12/2018

FRESH FRUIT & JUICES

TRADITIONAL HOME MADE BREAD, PASTRIES AND SWEETS

PLATTER OF LOCAL AND INTERNATIONAL CHEESE

IBERIAN COLD CUTS PLATTERS

CRUDITÉS

Mixed salad leaves, lettuce hearts, chicory, cucumber, cherry tomatoes, asparagus, grated tomato, Italian green pepper, local olives

SMOKED FISH AND SEAFOOD PLATTER

Salmon, air dried tuna, anchovies, salt cod, prawn, Russian crab leg, oysters, sushi, sea bass ceviche, red tuna tataki, lobster

HOT DISHES

Eggs à la carte, Gratinated broccoli, baby carrots and green asparagus, potatoes, Provençal courgettes, sautéed wild mushrooms, basmati rice

MINIATURE DISHES

Salmorejo, Foie gras with kumquat ragout, textures of artichoke, octopus marinated in kimchee, salad of shrimp and mango, Salmon tartar with avocado and pink pepper, burrata with rocket leaves and sun dried tomato

SPECIAL DISHES

Steamed salmon with saffron sauce, monkfish with mussels and clams, seafood paella, black rice with cuttlefish and squid ink, Iberian pork fillet with red wine and orange reduction, cream of tomato and roasted red pepper with basil, cream of leek and potato soup, Breast of free range chicken filled with spinach and morels, de-boned bulls tail with cauliflower purée

CARVED BEEF WELLINGTON

IBERIAN HAM CUT TO ORDER AT THE TABLE

BEVERAGES

Coffee, tea, infusions, chocolate and horchata
Cava, juices, softdrinks, white and red wine

Price per person: 80€

Children menu (3 – 12 years) 50€

ALL PRICES ARE VAT INCLUSIVE



NEW YEAR'S EVE GALA DINNER

31/12/18

20.00h-24.00h

DINNER

Red Tuna Tartar

Tempura of King crab, yuzu sorbet, mandarin sprouts

Lobster

White asparagus, daikon, dill, frisse, spiced bread

Cream of White onion

Candied quail, roast chanterelles, Idiazábal cheese, sherry vinegar spheres

Turbot

Chesnut purée, shallots, Chardonnay pears

Pomegranate Sorbet

Duck Magret

Five spices, baby beets, Swiss chard, blueberry vinaigrette, duck juice

Gianduja Tart

Nougat macaroon, White chocolate ice cream

Midnight lucky grapes

DRINKS

White wine Finca Montico Rueda

Red wine Remelluri Reserva Rioja

Möet & Chandon Gran Vintage Champagne

AFTER DINNER PARTY

Live music

Open Bar serving Premium brands

Late night snacks sweet and savoury

Chocolates with fruit and sweets

Price per person: 395€

Children menu (3 – 12 years) 85€

ALL PRICES ARE VAT INCLUSIVE



BRUNCH DE AÑO NUEVO

FRUTAS Y ZUMOS NATURALES

PANES, BOLLERÍA TRADICIONAL Y DULCES CASEROS

TABLA DE QUESOS LOCALES E INTERNACIONALES

TABLA DE EMBUTIDOS IBÉRICOS

ESTACIÓN DE ENSALADAS Y CRUDITÉS

Ensalada de bogavante, ensalada de espinacas y champiñones, rúcula con queso de cabra y nueces caramelizadas, ensalada de judía verde con jamón de pato y sésamo, ensalada de tomate cherry con ventresca de atún, aceitunas locales y crudités

PLATOS CALIENTES

Huevos a la carta, romanesco, zanahoria y chirivía glaseada con miel, puerros a la crema, patatas violetas asadas, setas de cardo provenzal, tirabeques al ajillo, arroz salvaje

ELABORACIONES EN MINIATURAS

Ajo blanco con mojama y piñones, humus, baba ganoush, salmón escalfado con caviar, escalibada con anchoa de Santoña, foie con peras confitadas, caviar de berenjena

PLATOS ESPECIALES

Paella mixta, fideua con almejas, Lubina con puré de zanahoria y eryngii confitadas, solomillo de ternera con salsa de trufa, magret de pato con puré de castañas y salsa de naranja, consomé de buey al jerez, crema de coliflor con tartufata, chipirones salteados con bok choy, presa de cerdo ibérico con calabaza asada y reducción de PX

CHULETERO DE 40 DIAS MADURACIÓN AL CORTE

CORTE EN DIRECTO DE JAMÓN IBÉRICO

DEL MAR

Vieiras, mejillones al vapor, bogavante con salsa tártara, percebes langostinos, almejas de carril, Tartar de atún, ceviche de corvina, gambas rojas

BODEGA

Café, Té, Infusiones, Chocolate y Horchata.
Cava, refrescos, vino blanco y tinto de la casa

Precio adulto: 85€ por persona

Menú infantil (3 – 12 años) 55€ por persona

TODOS NUESTROS PRECIOS INCLUYEN EL IVA



NEW YEAR'S BRUNCH

FRESH FRUIT & JUICES

TRADITIONAL HOME MADE BREAD, PASTRIES AND SWEETS

LOCAL AND INTERNATIONAL CHEESE PLATTER

IBERIAN COLD CUTS PLATTER

SALADS & GREENS

Lobster salad, spinach and mushroom salad, Rocket leaves with goat's cheese and caramelized walnuts, green beans and cured duck salad with sesame, cherry tomato and tuna belly salad, local olives and crudités

HOT DISHES

Eggs à la carte, steamed broccoli, carrots and honey glazed and parsnips, creamed leeks, roast violet potatoes, Provencal oyster mushrooms, mange-tout peas sautéed in garlic, wild rice

MINIATURE DISHES

White garlic soup with air-dried tuna and pine kernels, hummus, baba ganoush, poached salmon with caviar, roasted Mediterranean vegetables with anchovies from Santoña, foie gras with confit pears, aubergine caviar

SPECIAL DISHES

Mixed paella, Fideua - clams with noodles, Seabass with carrot pure and confit eryngii, beef tenderloin with truffle sauce, duck magret with chestnut purée and orange sauce, ox tail consommé flavored with sherry, cream of cauli-flower soup with tartufata, cuttlefish sautéed with bok choy, Iberian pork shoulder with roast pumpkin and PX reduction

40 DAY DRY AGED CUTLET OF BEEF

IBERIAN HAM CUT TO ORDER AT THE TABLE

FROM THE SEA

Scallops, steamed mussels, lobster with tartare sauce, shrimps, barnacles, clams, tuna tartar, stonebass ceviche, red prawns

BEVERAGES

Coffee, Tea, Infusions, Chocolate and Horchata
Cava, softdrinks, white and red wine

Price per person: 85€

Children menu (3 – 12 years) 55€

ALL PRICES ARE VAT INCLUSIVE

FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE

★



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