



CHRISTMAS MENU

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ELBA SARA
BEACH & GOLF RESORT ****



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GALA DINNER



SOUPS AND CREAMS

Christmas-style Seafood Soup.
Free-range Chicken Soup.
Cold Coconut Vichyssoise with Crispy Leeks.

SELECTION OF CRUDITÉS AND TOPPINGS

Lettuce, tomato, onion, carrot, celery, peppers, beetroot, seeds.
Croutons, parmesan cheese, and tuna.

SELECTION OF CANARIAN CHEESES, NUTS, AND JAMS

Cheeses: Paprika, gofio, smoked, white, soft, goat log, creamy.
Accompaniments: Quince paste, honey, crackers, and toast.
Dried Fruits: Dates, figs, raisins, prunes, dried bananas, and dried papaya.
Jams: Tomato, red berries, plum, and bitter orange.

SELECTION OF COLD CUTS

Cured beef (cecina), deer chorizo, wild boar salami, Iberian chorizo and salami,
cured pork loin, morcón, and Iberian ham.

PICKLES AND SALTED SPECIALTIES

Sun-dried tomatoes, cheese-stuffed olives, green and black olives,
sweet-and-sour pickles, and anchovies.

SEAFOOD AND SMOKED FISH

Prawns, mussels, razor clams, velvet crabs, shrimps, crayfish, octopus, smoked salmon,
smoked mackerel and tuna, smoked swordfish, marinated herrings, and stuffed salmon.

COMPOSED SALADS

Tropical Seafood Salad with Citrus (served in a glass).
Tomato, Canarian Cheese, and Red Pesto Millefeuille.
Shrimp and Sweet Potato Salad with Seed Crisp (served in a glass).
Rocket, Lamb's Lettuce, Tofu, Mango, and Strawberries with Toasted Sesame.

SPECIALTIES

Vegetable Terrine.
Guinea Fowl Terrine with Pistachios.
Christmas Turkey with Chestnuts and Cranberries.
Cream Cheese and Papaya Jam Verrine.
Roast Beef with Rocket, Mustard, and Honey.
Selection of Savory Chocolates.
Serrano Ham, Melon, and Mozzarella Skewer with Balsamic Glaze.
Red and Black Caviar.
Marinated Salmon with Dill and Pink Peppercorns.



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SELECTION OF PÂTÉS

Artisan pâtés: pepper, port wine, salmon, country-style, foie gras, and lobster terrine.

HOT DISHES

FISH

Monkfish cooked at low temperature with Romesco sauce and seafood.

Cherne fillets with spinach sauce and confit cherry tomatoes.

Grilled Sama fish.

Grilled Amberjack from the local market.

MEATS

Roasted Venison Loin with Red Berry Jus.

Chicken Fondant with Chestnuts and Pedro Ximénez Sauce.

Premium Entrecôte with Green Pepper Sauce (Grill).

Iberian Pork "Pluma" with Apple Sauce (Grill).

SIDE DISHES

Grilled vegetables, broccoli with toasted garlic and almond flakes,
wild mushroom croquettes, traditional-style baked potatoes, sautéed vegetables with tofu,
coconut milk and curry (vegan), ratatouille, and steakhouse fries.

PASTA AND RICE

Paccheri with Truffle Sauce.

Tortellini with Cheese Sauce and Caramelized Walnuts.

Creamy Rice with Cuttlefish and Shrimps.

VEGETARIAN OPTIONS

Wild Mushroom Risotto with Truffle.

Eggplant Parmigiana.

CARVING STATION

Roasted Christmas Turkey with Wine and Raisin Sauce.

Roasted Leg of Lamb with Mint Sauce.



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CHILDREN'S CORNER

Chicken Rings.
Breaded Hake Fillet.
White Rice with Vegetables.

SAUCE CORNER

Sour cream, tartar, aioli, cocktail, soy sauce, Tabasco, Worcestershire sauce, mayonnaise, mustard and honey..

DESSERTS

Assorted Pastries.
Christmas Cake.
Individual Red Fruit Yule Log.
Mini Chocolate Cakes.
Christmas Sweets.
Christmas Cupcakes.
Traditional Yule Log.
Assorted Mousse Cups.
Mini Lemon Pie Bites.
Mini Christmas Trees.
Homemade Jellies.
Fresh Cut Fruit.
Chocolate Fountain.

WINES & BEVERAGES

White Wine: Monólogo D.O. Rueda.
Red Wine: Monólogo Crianza D.O. Rioja.
Cava: Freixenet Blanc de Blancs Brut Nature D.O. Cava.
Mineral Water, Soft Drinks, and Juices.
Beer (with and without alcohol).

PRICE PER PERSON: 145,00 € (IGIC included)

*Drinks included only in the all-inclusive plan.