



MENU NEW YEAR'S EVE

ELBA VECINDARIO AEROPUERTO
BUSINESS & CONVENTION HOTEL * * * *

hoteleselba.com

GALA DINNER



WELCOME COCKTAIL

Fake tiramisù.

Assorted and crunchy cones, foie & mango and tuna & Piquillo peppers.

Mini ratatouille pasties.

Crunchy Cheddar cheese and prawn rolls.

Crispy oxtail croquettes.

TO BEGIN WITH

Langoustine log on a bed of spider crab and seafood cream soup.

WE CONTINUE WITH

Prawn marinated in a mild coconut pickle,
basil and tomato and carrot spherifications.

NEXT COME

Low temperature cooked turbot finished on the grill,
smoked turbot mayonnaise and baby vegetables.

TO CUT AND CHANGE

Cold watermelon and beetroot cream with a hint of frozen lemon.

WE DON'T STOP

Mellow beef stew on yellow sweet potato purée with orange,
ginger, and some seasonal mushrooms.

TO FINISH

Cocoa, caramel and hazelnut ingot.

DRINKS

Flor de Chasna dry white wine.

Marqués de Riscal Rioja D.O. red wine.

Beers, soft drinks, mineral water, fruit juice.

Cava Freixenet Brut Barroco D.O Cava.

Coffee, tea and herbal teas.

PRICE PER ADULT: 155,00 €

If booked before 25/12/2025: 140,00 €/adult (IGIC Tax included)



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CHILDREN'S MENU



Christmas chicken soup with Catalan galets.
Beef Cordon Bleu with potato wedges.
Warm waffle with vanilla ice cream and hot chocolate coulis.

DRINKS

Soft drinks.
Mineral water.
Fruit juice.

PRICE PER CHILD: 45,00 €

Elba
Vecindario Aeropuerto
Business & Convention Hotel

