



SHERATON

Fuerteventura Beach
Golf & Spa Resort

Where the World
Comes Together



Gala Dinner
Los Arcos Buffet
25th DECEMBER 2021

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WELCOME APPETIZERS

Spanish Iberian ham cut with tomato toast.

Mini Cone of Foie gras with Armagnac.

COLD SOUPS

Vichyssoise with smoked cod foam.

Gazpacho of mango with shrimp.

CANARIAN, NATIONAL AND INTERNATIONAL CHEESES

Canarian cured goat cheese with pepper, raw milk Manchego D.O., Munster, Pecorino Romano, Torta del Casar, Reblochon, Parmesan cheese A.O.

SPANISH IBERIAN HAM AND CHARCUTERIE

Beef jerky, Iberian chorizo, Iberian sausage, Iberian Loin of Pork, Iberian morcon, venison sausage, wild boar chorizo.

THE ATLANTIC CORNER

Red prawns, selection of crabs, prawns, lobster, mussels, clams, periwinkles.

MIRRORS AND SALTINGS

Smoked Delicatessen (Eel, Salmon, Cod and Swordfish) with its garnishes (Blinis, sour cream, chive, capers, pickles, lime, chopped yolk and egg white, toasts.

Caviar assortment and varied cold platters (Trout, salmon, herring, lumpo, anchovies, virgin oil, balsamic vinegar, lime-lemon.

Salmon tournedos poached with tender spinach and wasabi mayonnaise.

Poached monkfish with Kalamata olives.

Christmas turkey in Les Bourgeois style with pistachios from Iran.

Sole roulades with chive mousseline sauce and prawns.

Steak Tartar with capers and yolk.

Black Angus beef tenderloin with redcurrants and three peppers.

Selection of sushi (makis, nigiris, California, temakis).



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SALAD BAR

Prawn salad with truffled mayonnaise, organic arugula and green shiso.
Special three seafood cocktail with a thousand island sauce and mandarin sprouts.
Avocado and tomato in tartar with crispy onion and pita bread.
Salad of roasted peppers over wood with tuna belly and fresh spring onion.
Steak Tartar of Venison Loin Grand Duchy.
Peruvian Style Sea Bass Tiradito.
Red Tuna Tartar with Chili Papaya.
Fresh seasonal salads, crudites, pickles and special dressings.
Arugula, lettuce, green and red mini sprouts.
Dressing assortment: Caesar, cocktail, aioli, mayonnaise, tartar, thousand islands.
3 vinaigrettes.

HOT SOUPS AND CREAM SOUPS

Poultry cream soup with black truffles.
Seafood soup with Pernod.

HOT DISHES

Scallops au gratin with hollandaise sauce.
Sea Bass with Saffron DO from La Mancha with Vegetable Sticks from the orchard.
Veal tournedos with bacon smoked with paprika, balsamic caramelized onion.
Breaded prawns with avocado mojo dressing.
Christmas cannelloni with truffles and fresh cream.
Fresh pasta: 3 sauces.
With truffles and fresh cream, edulis boletus and smoked salmon.
Prawn ravioli with its liquid essence.

CARVERY

Christmas turkey stuffed with pine nuts.
Capon stuffed with paté and winter fruits, slowly roasted.
Norwegian salmon with Hollandaise sauce and fennel.
Veal leg roasted during six hours with Yorkshire pudding, gravy and butter mashed potatoes.
Suckling pig stuffed with dried apricots and Brandy de Jerez.
Roasted suckling lamb with glazed potatoes and green peppers.



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FROM THE GRILL

Wreck fish, hake, prawns, mussels, cuttlefish and razor clams.
Sirloin of veal, baby lamb chops.
Iberian pork filet, chicken breast.

GARNISH

Asparagus and zucchini bundles.
Mini tomatoes stuffed with parmesan cheese and onion.
Dauphinoise potatoes with zucchini and bacon.
Green beans with cherry tomatoes.
Roasted potatoes with fresh boletus edulis.
Mushrooms with garlic and sherry.

CHILDREN CORNER

Mixed salad, pasta, homemade chicken nuggets.
Breaded veal escalope, mini hamburgers, French fries.
Custards assortment.
Marshmallows and sweets.

BREAD ASSORTMENT

Sourdough artisan breads.
Corn bread, ciabatta, sunflower seeds, olives, nuts, anise, soy.
Integral, 4 seeds, spelt bread.
Mini artisan breads.



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DESSERTS

Christmas three-chocolate Yule log.

Assortment of cakes: White chocolate, Mocha, Sarah Bernhardt, strawberries and Sacher.

Assortment of miniatures.

Praline mousse with almonds.

Opera.

Red velvet.

French millefeuilles.

Strawberries sponge cake.

3 truffles: mint, ginger, raspberry.

Fruit and marshmallows skewers.

Fresh fruit corner.

Black and white chocolate fountain with strawberries.

Pineapple, kiwi and grapes skewers.

Assortment of marshmallows.

CELLAR

Water, soft drinks and national beer.

White wines: Marqués de Riscal Verdejo D.O. Rueda / El Grifo D.O. Lanzarote.

Red wines: Marqués De Caceres Crianza D.O. Rioja / Protos Roble D.O. Ribera Del Duero.

Cava Freixenet Brut Barroco.

RATES / SUPPLEMENTS

For guests on accommodation only, bed & breakfast basis and those not accommodated in the hotel (external).

145€ per person (tax not included)

