



SHERATON

Fuerteventura Beach
Golf & Spa Resort

Where the World
Comes Together



Gala Dinner
Los Arcos Buffet
31st DECEMBER 2021

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WELCOME APPETIZERS

Newfoundland cod fritters salt point.

Honey Veal Croquette with Pedro Ximenez.

CANARIAN, NATIONAL AND INTERNATIONAL CHEESES

Parmesan cheese AO, Stilton, Torta del Casar, Ronkal, Canarian cured goat cheese, Monk's Head cheese.

SPANISH IBERIAN HAM AND CHARCUTERIES

Spanish Iberian ham with tomato toast and olive bread.

Venison sausage.

Wild boar chorizo.

Iberian loin of pork.

Iberian chorizos and sausages.

COMPOSED SALADS

Lobster in seafood salgamundi, tropical pineapple and shallots.

Roasted octopus terrine Galician style with Green Asparagus Tips.

Mini Russian salad with garlic prawns.

Bundles of smoked cod with arugula and sautéed red onion.

Prawns with wasabi mayonnaise and organic arugula.

MIRRORS AND SALTINGS

Almadraba red tuna tartar.

Turbot poche with saffron and spinach.

Poached salmon Jacobo VI with fish eggs and seafood mayonnaise.

Young venison with Cumberland sauce, raspberries and gooseberries.

Carpaccio Live Show Cooking with its seasonings.

(Sea Bass, Swordfish, Angus beef, Iberian pork filet).

SEAFOOD CORNER

French oysters, Norway lobsters, prawns, white prawn.

Spider crab, crayfish, lobster, barnacles, clams, periwinkles and mussels.



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MEDITERRANEAN CORNER

Italian fresh pasta, homemade seafood ravioli, fresh mushroom sauces, Winter truffle sauce.

FRESH SEASONAL SALADS AND CRUDITÉS

Assorted pickles.

Sauces and dressings.

Anchovies in oil.

Anchovies in vinegar.

Gilda with anchovies.

Olives with fresh herbs.

ASIAN CORNER

Assortment of sushi and sashimi with soy sauce and wasabi.

Makis, niguiris, California rolls, temakis.

Vegetarian sushis.

CARVERY

Traditional roasted suckling lamb.

Grilled Iberian Pork Leg with poor man's potatoes and stewed piquillo peppers.

Baked giant seabass with mushrooms and dill potatoes.

HOT SOUPS

Poularde broth.

Bouillabaisse with garlic and fresh butter bread.

HOT DISHES

Soft curry vegetable wok with Canadian wild rice.

Monkfish with shrimps and supreme sauce.

Garlic prawns with fresh chiles and Brandy de Jerez .

Veal Sirloin strips with Canarian Wine and boletus edulis.

Chicken Kiev with its English garnishes.

Bacon wrapped fresh asparagus bundles.

Buttered rissole potatoes.



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Candied shallots with palm honey.
Potatoes confit with mushrooms.
Fresh boletus with Iberian ham.
French beans with allspice.

GRILL

Sole fillet, supreme of grouper, prawns, shrimps.
Monkfish medallions.
Turbot fillets.
Veal tenderloin, veal sirloin, milk suckling lamb chops.
Iberian pork tenderloin, supreme of free-range chicken.

BREAD ASSORTMENT

Sourdough artisan breads.
Corn bread, ciabatta, flower seeds, olives, Nuts, anise.
Integral, four seeds, spelt bread.
Mini artisan breads.

DESSERTS

New Year's Eve chocolates.
Italian meringue with currants.
Dark chocolate and coffee foam.
Champagne and mint cream.
Chocolate and cream cheese parfait.
Black forest with sour cherries.
Dulce de leche delight.
Spanish nougat.
Strawberry tart.
Caramelized mini puff pastries.
Musicians tart.
Assorted mousses: lemon, fresh mint, white chocolate.
White and black chocolate fountain with fruit skewer, strawberries and marshmallows.
Spanish nougat and biscuits, marzipans.



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CHILDREN CORNER

Mixed salads, pasta, homemade chicken nuggets, breaded veal escalope.

Mini hamburgers, French fries.

Custards assortment.

Marshmallows and Sweets.

CELLAR

Water, soft drinks and national beer.

White wines: Marqués de Riscal D.O. Rueda / Bermejo D.O. Lanzarote.

Red wines: Cincuenta D.O. Rioja / Celeste Roble D.O. Ribera Del Duero.

Cava Freixenet Brut Barroco.

RATES / SUPPLEMENTS

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

190€ per person (tax not included)

