NEW YEAR'S EVE MENU

WELCOME APPETISERS

Natural oyster and seaweed escabeche

Iberian ham, olive oil coca flatbread, vine-ripened hanging tomato and salt flakes

Homemade salmon cured with vodka and beetroot, yoghurt and truffle honey

Truffled Pecorino fritter with lemon curd

Steak tartare with pistachio and honey baklava

LET'S BEGIN…

Balfegó bluefin tuna collar with ajoblanco (cold almond and garlic soup) and grapes

Langoustine-style monkfish carpaccio and red prawn, cockles and pomegranate vinaigrette

Mi-cuit foie gras, Granny Smith apple, hazelnut coating and black garlic toffee

A TASTE OF THE SEA

Monkfish and king prawn cannelloni with saffron, crispy tapioca and Cardinale sauce

FLAVOURS OF THE LAND

Slow-cooked beef short rib with Port wine demi-glace, beetroot cream, orange and raspberries. Warm purple shiso and cocoa foam

A SWEET INDULGENCE…

White chocolate cream, steamed coconut sponge cake, crispy mango and yoghurt

A carefully selected range of white and red wines to complement the menu

Christmas sweets, coffee and herbal teas

Lucky grapes and New Year's Eve party favours

d'Ors Gourmet

HOTEL BLANCAFORT SPA TERMAL ★★★★