



THE  
SAN ROQUE  
CLUB



# CHRISTMAS MENUS FOR GROUPS 2024

## MENU 1

(Min 15 people)



### STARTERS TO SHARE

- Oxtail croquettes with aioli
- Russian salad with tuna and bay shrimp
- Mini brioche with cream cheese and smoked salmon
- Tempura vegetables with sweet and sour sauce



### MAIN COURSE (Choose one)

- Iberian pork fillet with Ribera sauce, sweet potato purée, and broccolini
- Sea bass fillet with lemon-crushed potatoes, broccoli, and red pepper sauce
- Spiced cauliflower, roasted pepper, and couscous with tahini sauce

### DESSERT

- Cheesecake with red fruits

### DRINKS

- House wine, beer, soft drinks
- Still and sparkling water

*\*Option to add coffee to the menu for €2,5 per person*

*\*Option to add coffee and a drink to the menu for €10 per person*



### PRICE PER PERSON

**€60,00**

VAT INCLUDED



## MENU 2

(Min 15 people)

### STARTERS TO SHARE

- Iberian ham croquettes with aioli
- Crispy tempura shrimp with curry mayonnaise
- Puff pastry with roasted pumpkin and goat cheese
- Canapes with smoked salmon, sour cream, and caviar



### INDIVIDUAL STARTER

- Pumpkin and coconut cream soup

### MAIN COURSE (Choose one)

- Classic roasted turkey with honey-glazed parsnips and roasted vegetables with cranberry sauce
- Cod fillet with pil-pil sauce, ratatouille, and crushed potatoes
- Spiced cauliflower, roasted pepper, and couscous with tahini sauce



### DESSERT

- Christmas pudding with rum sauce

### DRINKS

- House wine, beer, soft drinks
- Still and sparkling water

*\*Option to add coffee to the menu for €2,5 per person*

*\*Option to add coffee and a drink to the menu for €10 per person*



### PRICE PER PERSON

**€67,00**

VAT INCLUDED





## MENU 3

(Min 15 people)

### STARTERS TO SHARE

- Tempura bay shrimp with kimchi mayonnaise
- Canapés with smoked salmon, sour cream, and caviar
- Homemade boletus and foie croquettes with truffle mayonnaise
- Puff pastry with roasted pumpkin and goat cheese
- Shrimp fritters with tomato and avocado



### INDIVIDUAL STARTER

- Celery root soup with toasted hazelnuts and truffle

### MAIN COURSE (Choose one)

- Beef tenderloin with Port wine sauce, potato and truffle purée, and spiced carrots
- Salmon fillet with cava sauce, cauliflower purée, and asparagus



### DESSERT

- Opera cake

### DRINKS

- House wine, beer, soft drinks
- Still and sparkling water

*\*Option to add coffee to the menu for €2,5 per person*

*\*Option to add coffee and a drink to the menu for €10 per person*



### PRICE PER PERSON

**€74,00**

VAT INCLUDED





## MENU 4

(Min 50 people)

### COCKTAIL (PASS AROUND) & BUFFET OPTIONS

#### PASSED COCKTAIL

Moroccan chicken with couscous | Gazpacho | Greek salad  
Sweet and sour pork with rice | Fish and chips | Variety of croquettes  
Vegetarian spring rolls | Beef samosa | Mini quiche selection | Mini beef burgers

#### STATIONS

Iberian ham and cured sausages station  
Cheese station | Christmas turkey station | Fried fish station

#### DESSERT BUFFET

Christmas pudding | Lemon tart | Chocolate brownie  
Carrot and cinnamon cake

#### DRINKS

House wine, beer, soft drinks  
Still and sparkling water

#### CHILDREN'S CORNER (Optional)

Mini burgers | Chicken nuggets | Lasagna | French fries  
Glazed carrots | Children's dessert selection

*\*Option to add a coffee station for an additional €2,5 per person*

*\*Option to add an open bar (See options below)*

*\*Option to add a children's corner for €15 per child*

#### PRICE PER PERSON

**€70,00**

VAT INCLUDED



# MENU 5

(Min 50 people)



## COCKTAIL (PASS AROUND) & BUFFET OPTIONS

### C O L D   S T A R T E R S

Cheese board | Iberian cold cuts corner with toast, tumaca, and olive tapenade  
Gazpacho | Variety of hummus with crudités | Caesar salad with chicken  
Lentil salad with beetroot and feta cheese | Smoked salmon with garnish  
Grilled vegetables with balsamic glaze | Spiced vegetarian couscous  
Selection of lettuce and crudités | Classic shrimp cocktail | Roast beef dish  
Pasta salad with mozzarella, cherry tomatoes, and basil  
Grilled chicken breast with red pesto




### H O T   S T A R T E R S

Pumpkin and ginger soup | Selection of quiches

### R O A S T   S E L E C T I O N

Roasted turkey with stuffing | Roasted pork roll with crackling  
Spiced roasted cauliflower



### S I D E S   F O R   T H E   R O A S T S

Yorkshire puddings | Roasted potatoes | Buttered broccoli  
Oven-roasted vegetables | Glazed carrots | Gravy and mint sauce

### D E S S E R T   S E L E C T I O N

Lemon tart | Opera cake | Christmas pudding

### D R I N K S

House wine, beer, soft drinks | Still and sparkling water

### C H I L D R E N ' S   C O R N E R (Optional)


Mini burgers | Chicken nuggets | Lasagna | French fries  
Glazed carrots | Children's dessert selection



*\*Option to add a coffee station for an additional €2,5 per person*

*\*Option to add an open bar (See options below)*

*\*Option to add a children's corner for €15 per child*



### P R I C E   P E R   P E R S O N

**€90,00**

VAT INCLUDED



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# OPEN BAR



## DRINKS

Beer, Wine, Waters

Soft Drinks

Spirits and shots



<b>1 HOURS OF OPEN BAR</b>	<b>€15</b>
<b>2 HOURS OF OPEN BAR</b>	<b>€20</b>
<b>3 HOURS OF OPEN BAR</b>	<b>€25</b>
<b>4 HOURS OF OPEN BAR</b>	<b>€30</b>

VAT INCLUDED

