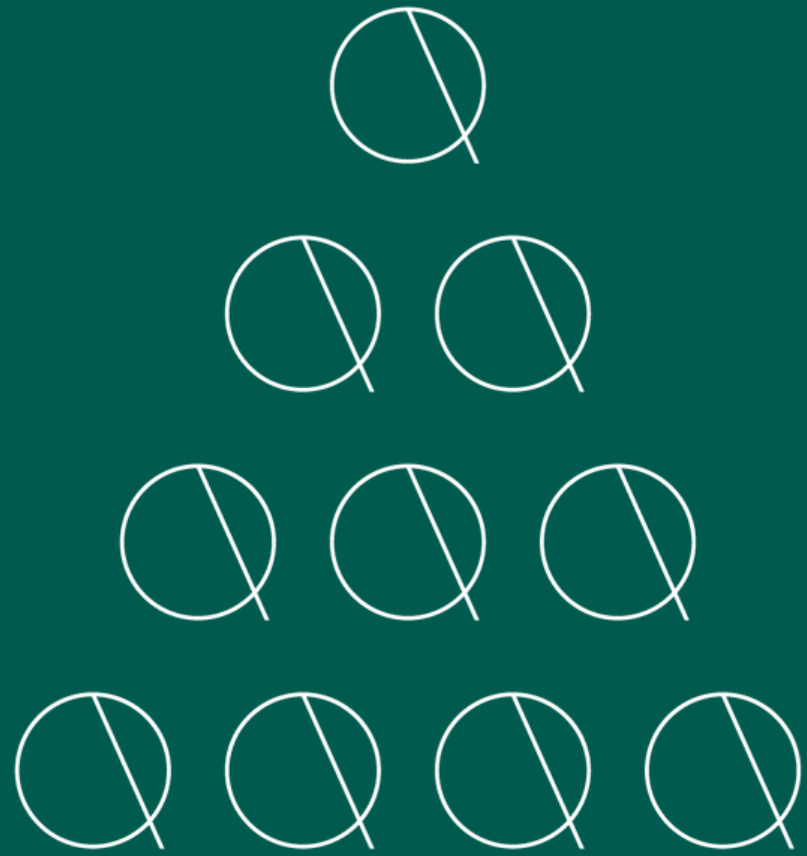


2024

2025



AUREA  
HOTELS

CHRISTMAS DINNER



Dear Guests,

We are pleased to present a unique and varied range of menus to ensure your celebration is a complete success.

If you would like to create your own menu, please do not hesitate to ask; we would be delighted to assist you.

All our professionals at Aurea Washington Irving remain at your disposal to help you enjoy this most special day.

Kind regards,

If you are interested, have any queries or would like us to create a tailor-made menu for you, please contact us at:

Email: [reservas@aureawashingtonirving.com](mailto:reservas@aureawashingtonirving.com)

Telephone: (+34) 958 21 71 10



# CHRISTMAS EVE MENU

## **Appetizer**

Banderilla of pickles with anchovies, octopus and mussels

## **Starter**

Mushroom cream with chestnut foam and Montefrieno cloud

## **First course**

Salmon with citrus sauce and sautéed leek and carrots

## **Second course**

Matured beef sirloin steak, duxelles and foie gras cream

## **Dessert**

Yoghurt strudel with red fruits and mint cream  
Nougats and Christmas sweets

## **Wine and drinks selection**

Red Wine Antidoto 2022

Terras Gaudas 2023

Cava Aire Brut Nature 2021

Cocktail Frescor Cítrico

Water Cabreiroa

Assorted Soft Drinks

**180€ p.p.**

# NEW YEAR'S EVE MENU

## Serving station

Riofrio Caviar with blinis

## Appetizer

Ostra Gillardeau with tiger's milk

## Starter

Gazpachuelo malagueño with lobster

## First course

Roast monkfish with glass peppers and parsnip purée

## Second course

Grilled Iberian pluma with potatoes and its demi-glace

## Dessert

Lemon tartlet with Italian meringue  
Nougat and Christmas sweets  
Lucky grapes

## Wines and drinks selection

Lustau Rojo y Blanco  
Terras Gaudas "La Mar" 2022  
Habla Del Silencio 2021  
Freixenet Barroco  
Moët et Chandon  
Vodka Belvedere  
New Year's Cup

**220€ p.p.**



# CHILDREN'S MENU

## **Starter**

Chicken Fingers with Barbecue Sauce and Honey Mustard Sauce  
Semi-cured cheese  
Mini hamburger with Washington Irving Sauce

## **First course**

Pumpkin cream with Iberian ham and croutons

## **Second course**

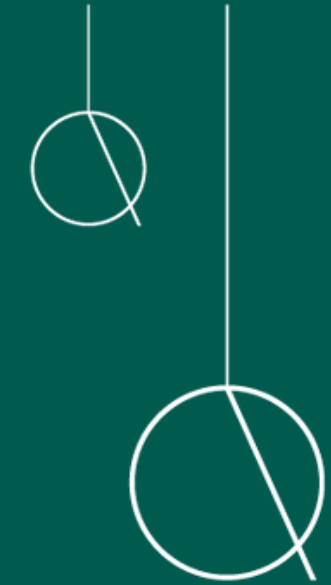
Grilled Iberian pork with potato gratin

## **Dessert**

Dark chocolate sponge with white chocolate soup

\*Children up to 12 years

**55€**





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