Menús de Navidad
Christmas Menu

Sercotel

CHRISTMAS MENU

Chef's Special Appetiser (served in the centre of the table)

Ibérico ham with breadsticks and grated tomato
Cured cheese with olives and thin breadsticks
Lamb skewer with red pesto and a small bite of feta cheese
Cocktail-style seafood brioche
Hake and prawn croquette with wasabi cream
Prawn spring roll with bacon caramel
King prawn tartare with beetroot carpaccio, mango and confit cherry tomatoes

MAIN COURSES (choose one)

Confit rosefish with prawn mousseline and orange and soya sauce
Slow-roasted duck leg with shiitake mushrooms and black olives
Monkfish medallion with young garlic shoots and roasted boletus mushroom sauce
Slow-cooked beef tenderloin with a wild mushroom garnish and truffle sauce

DESSERTS (choose one)

Choco Sphera 2027 with strawberries.
Our classic caramel and hazelnut chocolate bar

Suggested drinks selection: Soft drinks, water and beer / White wine: Casa de Luz Verdejo 2025, D.O. Rueda / Red wine: Heraclio Alfaro Crianza 2022, D.O.Ca. Rioja / Cava Rigol Brut / Coffee and herbal teas

60€

VAT included.
Price per person.

***Fancy a treat? Enjoy beef fillet for just €7 extra per person.**



Information on food allergies and intolerances is available on request.

ADDITIONAL INFORMATION

- **The same starter and main course must be selected for the entire group.**
- Menus are served in private dining rooms, with a **minimum of 20 guests.**
- The hotel will assign the dining room according to the final number of guests.
- **The cancellation and amendment policy is based on the final number of guests and is as follows:**
  - **Up to 2 months before** the booked date: changes of **up to 30% without charge.**
  - **Up to 1 month before** the booked date: changes of **up to 20% without charge.**
  - **Up to 15 days before** the booked date: changes of **up to 10% without charge.**
- The final number of guests must be confirmed at least **72 hours before the event, after which no cancellations will be accepted.**
- **Any food allergies or intolerances** must be communicated at least 72 hours before the event. Otherwise, we cannot guarantee that suitable alternatives will be available.
- Payment must be made in advance by bank transfer or credit card **at least 72 hours before the event.** Bank transfer or cash payments are accepted if the total invoice amount is less than €1,000.
- For groups of more than **20 guests, a single invoice will be issued.**
- Drinks: **Standard spirits €7, premium spirits €10.**

Drinks: Cabreiroá still water, 1L glass bottle / Heraclio Alfaro wine / Flor de Vetus Verdejo wine
Bread: Individual diamond-shaped bread roll



Information on food allergies and intolerances is available on request.

Sercotel Amistad Murcia
C/Condestable 1, 30009 Murcia
T. 968 28 29 29
eventos@sercotelamistadmurcia.com



Sercotel