
Menú de
Navidad
para empresas
Sercotel

WELCOME APPETISER

Cheese platter
Mini potato and onion omelette skewer
Ham croquette
Suckling pig roll with smoked sauce

Drinks: Mineral water / Beer and soft drinks / White wine: Gessamí de Luz, D.O. Rueda / Red wine: Carmencita, D.O. Utiel-Requena

23,50€

VAT included.
Price per person.



Information on allergens and food intolerances is available on request.

MENU 1

STARTER (choose one)

Spinach salad with burrata, Ibérico ham and roasted cherry tomatoes
Roasted pumpkin soup with mascarpone and toasted seeds (*)
King prawn cannelloni with creamy American-style sauce
Vegetable salad with roasted peppers and smoked vegetables

MAIN COURSE (choose one)

Confit pork cheek with sautéed courgette, rosemary and reduced jus
Grilled Atlantic cod with garlic mousseline and piquillo pepper sauce
Vegetable ravioli with roasted vegetables and vegan béchamel (*)
Slow-roasted suckling lamb with thyme jus, potatoes and dried tomatoes

DESSERT (choose one)

Chocolate and hazelnut crunch
Pistachio temptation
Passion fruit cheesecake

Drinks: Mineral water / Beer and soft drinks / White wine: Gessamí Luz, D.O. Rueda /
Red wine: Carmencita, D.O. Utiel-Requena
Bread, coffee or herbal teas and Christmas sweets included.

49€

VAT included.
Price per person.

All guests must choose the same starter, main course and dessert.
These must be confirmed at least 10 days in advance.
Minimum of 10 guests.
* Vegetarian option available.



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MENU 2

STARTER (choose one)

Roasted aubergine with herb yoghurt and nuts (*)
Pickled chicken breast salad
Slow-roasted duck cannelloni
Lobster bisque with Armagnac and crispy pan de cristal wafer

MAIN COURSE (choose one)

Slow-cooked boneless lamb shank with thyme jus
John Dory with velouté sauce and confit leeks
Mushroom and spinach cannelloni with roasted pumpkin sauce (*)
Señoret-style rice with prawns, monkfish and squid

DESSERT (choose one)

Chocolate and hazelnut crunch
Pistachio temptation
Passion fruit cheesecake

Drinks: Mineral water / Beer and soft drinks / White wine: Gessamí Luz, D.O. Rueda / Red wine: Carmencita, D.O. Utiel-Requena
Bread, coffee or herbal teas and Christmas sweets included.

53€

VAT included.
Price per person.

All guests must choose the same starter, main course and dessert.
These must be confirmed at least 10 days in advance.
Minimum of 10 guests.
* Vegetarian option available.



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CHRISTMAS COCKTAIL

Grain-fed Ibérico ham
Duo of aged cheese and rosemary
Salmon and mango tartare with dill vinaigrette
Teriyaki beef stir-fry
Ham croquette
Garlic prawn croquette
Mini duck and foie gras cannelloni
Suckling pig roll
King prawn skewer with seaweed and kimchi mayonnaise
Mini beef burger with caramelised onions and Cheddar cheese sauce

Christmas chocolate truffles
Selection of traditional Spanish nougat (turrón)

Drinks: Mineral water / Beer and soft drinks / White wine: Gessamí Luz, D.O. Rueda / Red wine: Carmencita, D.O. Utiel-Requena
Bread, coffee or herbal teas and Christmas sweets included.

50€

VAT included.
Price per person.



Information on allergens and food intolerances is available on request.

CONDITIONS

These menus are available for groups of 10 to 550 guests.

The selected menu must be the same for all guests and must be confirmed with the hotel at least 10 days before the event.

Any food allergies or intolerances among guests attending the event must be communicated in writing to the hotel's Events Department at least 10 days in advance.

OPEN BAR

Standard Spirits
2 hours: €18.50 per person, VAT included
3 hours: €24.50 per person, VAT included
Individual drinks: €9 each. Soft drinks and beers: €3.50 each, VAT included.

Premium Spirits
2 hours: €35.50 per person, VAT included
3 hours: €47 per person, VAT included
Individual drinks: €16 each. Soft drinks and beers: €3.50 each, VAT included.

Mobile Disco
Up to 250 guests: €900, VAT included
For more than 250 guests, please enquire about pricing.
3 hours of DJ entertainment

Latest permitted end time: 4:00 am



Information on allergens and food intolerances is available on request.

SERCOTEL SOROLLA PALACE

Av. de les Corts Valencianes, 58 · Pobles de l'Oest · 46015 · València
961 868 700
reservas@hotelsorollapalace.com



Sercotel