

CHEF'S APPETIZER

Duck Confit Dim Sum with Porcini Mushrooms and Chestnuts Skewer of Veal Mille-feuille with Iberian Pancetta and Tzatziki Sauce Gratinated Scallop with Passion Fruit and Ginger Hollandaise

TO BEGIN

Salmon-Nori Mosaic, Almadraba Tuna on White Asparagus Gazpachuelo and Sweet Chili Emulsion

FROM THE SEA

Grilled Hake Fillet, Pistachio Mousseline, Crispy Baby Squid Curls, and Young Garlic–Lemongrass Pilpil

FROM THE LAND

Slow-cooked Suckling Pig Loin, Sautéed Wheat, Caramelized Wild Mushroom Mix, and Black Truffle Glaze

DESSERT

Nougat Sphere, Anise-flavored Chocolate Cream, and Red Fruit Crumble

CELLAR SELECTION

White Wine: Pazo de Señorans D.O. Rías Baixas Red Wine: Jean Leon Petit Verdot D.O. Penedès

> Champagne: Moët & Chandon Mineral Water, Beer, Soft Drinks







CHILDREN'S MENU

(for ages 4 to 11)

APPETIZER

Crispy Hake Fingers with Smooth Homemade Mayonnaise

STARTER

Chicken and Vegetable Broth with Rice and Shavings of Iberian Ham

MAIN COURSE

Beef Tenderloin Escalope with Roasted Baby Potatoes

SOMETHING SWEET

Chocolate Mille-feuille (Chocolate Brownie, Chocolate Sheets, and Milk Chocolate Cream)

BEVERAGES

Water, Soft Drinks, Assorted Juices Non-alcoholic Kid's Sparkling Cava





BOOKING CONDITIONS

Prices per person, VAT included.

The Gala Dinner will take place at La Despensa de Molviedro restaurant.

Prepayment of 100% of the menu cost is required for confirmation and guarantee of the event. Please request a payment link for credit card payments or bank details for wire transfer. Full name and ID/Passport number must be provided.

For full or partial cancellation of the number of guests, 100% cancellation fees will apply from 48 hours before the event.

Non-commissionable prices.

Semi-formal attire required.

COURTESY OF VINCCI HOTELS

Welcome Cocktail in the Almoravid Wall area (12th century), weather permitting.

Live music.

Christmas-themed room decoration.

Cloakroom service.

Selection of Christmas sweets.

SPECIAL REQUESTS

If you have any food allergies and/or intolerances, please let us know. We will be delighted to adapt our menu accordingly.

Prices per person. Prices include 10% VAT and are valid except for typographical errors. The final number of guests must be confirmed 48 hours before the event, and this will be considered the minimum number for billing purposes.









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