

CHEF'S APPETIZERS

Iberian Pork Cheek Alfajor Smoked Sardine Loin with Pepper Tapenade on Crispy Tramezzino Bread Octopus Takoyaki

CHEF'S APPETIZERS AT THE TABLE

Foie Baklava paired with Pedro Ximénez sweet sherry wine

TO BEGIN

Lobster on Living Lettuce, Avocado Mousse, Raspberry Emulsion, and Roasted Pineapple Pico de Gallo

FROM THE SEA

Slow-cooked Monkfish, Bouillabaisse Cream, Mussels, Smoked Scarlet Prawns, and Hints of Dill

FROM THE LAND

Grilled Aged Beef Tenderloin Log with Celeriac in Textures

SOMETHING SWEET

Pistachio Bar

(Pistachio Sponge Cake, Pistachio Mousse, Raspberry Jam Core, and Crunchy Pistachio)

CELLAR SELECTION

White Wine: O Luar do Sil D.O. Valdeorras

Red Wine: Pago de los Capellanes D.O. Ribera del Duero

Champagne: Mumm Cordon Rouge

Mineral Water, 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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