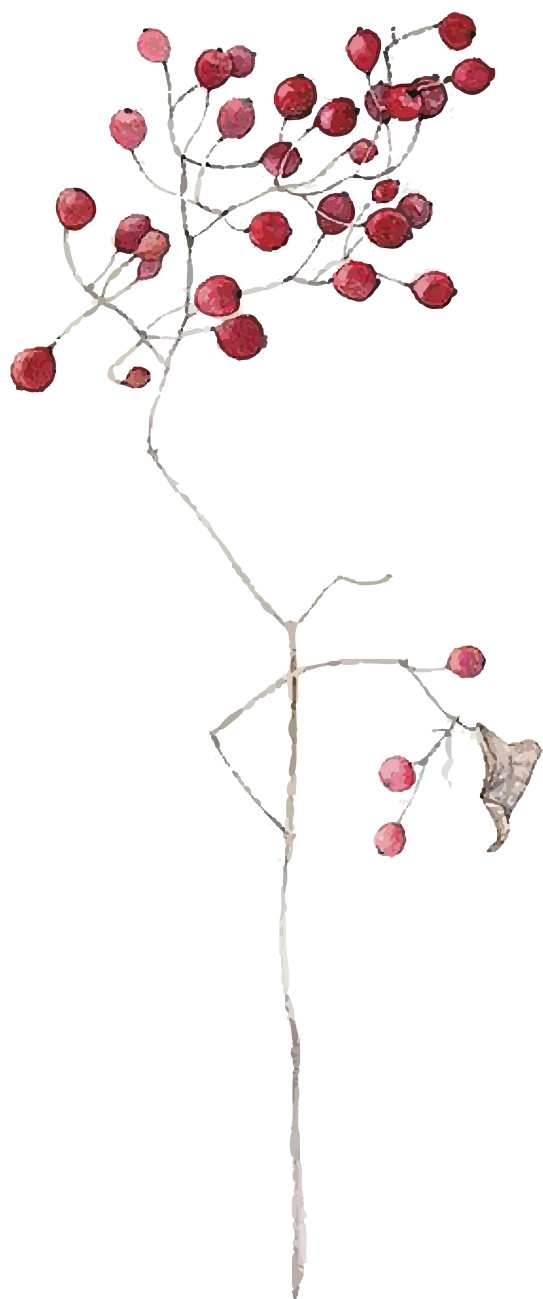


CHRISTMAS 2024

FINCA SERENA MALLORCA





# CHRISTMAS EVE

*24th of December*

## APPETISER

Foie gras curd cream, peanuts with spices

## MENU

Red prawn tartar, cauliflower and pesto

Monkfish fillet, red pepper, corn and cocoa

Duck with pears, orange sauce, garlic mole and black truffle

Drunken red fruits and yoghurt

Vanilla ice cream, hazelnut praline and meringue flambé on the spot.

Nougat and Christmas sweets

## CELLAR

Finca Serena White

Selvatics Dunord Viticola

Cava Juvé & Camps Reserva de la Familia

110€



# CHRISTMAS

*25th of December*

## APPETISER

Poultry consommé, chestnuts, black truffle and Sherry Wine

## MENU

Salad of foie gras, smoked eel and green apple

Boneless sea bass, red pepper, maize, and cocoa

Baked porcella with endive, pomegranate, and black garlic salad

Fennel, grapefruit and olive panna cotta

Mousse with dark chocolate, 70%, banana and ginger toffee

Nougats and Christmas sweets

## CELLAR

Finca Serena White

Selvatics Dunord Viticola

Cava Juvé & Camps Reserva de la Familia

110€



## NEW YEARS EVE

*31th of December*

### APPETIZERS

Crunchy rice, quince jelly and old Mahón cheese

Anchovy, green tapenade and cured acorn-fed pork jowl (puffed bread)

Cream of sea urchin cream with leek and caviar

### MENU

Sweet and sour octopus salad with FS style ratatouille

Artichoke, red shrimp and lentils caviar stew

Red mullet, fennel and saffron soup

Beef sirloin steak, salt-cured egg yolk, mashed potato and red wine sauce

Lemon and basil granita, fresh cheese and olive oil (Burrata)

Pistachio, white chocolate, raspberries, roses, and cardamom

Nougat and Christmas sweets

### CELLAR

Castell Miguel Blanco Cabernet Sauvignon Owner Edition

Soladeu tinto Castell del Sud

Perrier-Jouët Brut

**250€** (including New Year's Eve dinner, open bar and music)



## KIDS MENU

*Christmas Eve, Christmas and New Year's Eve*

### APPETISER (to choose)

Iberian ham croquettes

Rigatoni with tomato sauce

Fried chicken wings

### MAIN (to choose)

Grilled octopus potato

Veal escalope

Wood-fired oven baked coke, tomato, mozzarella and bacon

### DESSERT (to choose)

Strawberry soup and yoghurt ice-cream

White chocolate ice cream

Chocolate brownie

Includes soft drinks and water

60€



## NEW YEAR'S BRUNCH

*1st of January*

### MAIN COURSES

Iberian acorn-fed ham with toasted glass bread

Salad of green leaves, avocado and seeds

Lettuce hearts, roast veal, hollandaise sauce and red wine

Iberian ham croquettes

Fincas Serena oven coke, cherry tomato, fresh cheese and pistachio pesto

Poultry consommé and poached quail eggs

Eggs Benedictine, Iberian ham and avocado

Grilled vegetable stew with Romesco sauce

Fish of the day with escalivada

Entrecote of beef and jacket potato from Sa Pobla

Finca Serena hamburger with Mallorcan veal and french fries

### DESSERTS

Seasonal fruit salad

Cheese platter and garnish

Pineapple and basil sorbet

Carob sponge cake with vanilla ice cream

Nougat and Christmas sweets

60€

## CONTACT AND RESERVATIONS

From 12:00 PM to 3:00 PM and from 8:00 PM to 10:00 PM  
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