



PALACIO DEL
NEGRALEJO

GALA SOCIALES 2018

Gala cocktail

Cold fare:

Iberian pork cured ham with tomato emulsion on focaccia
Cantabrian anchovy with aged Manchego cheese skewer
Purple potato chips with dense cockle cream
Smoked fish tartlet with baby vegetables and tartar sauce
Steak tartar with smoothed wasabi and smoked salt
Shot of traditional "Salmorejo" with a dusting of Iberian cured ham powder and extra virgin olive oil
Bocconcini and cherry tomato with basil and pine nut pesto
Smoked salmon cube with soya and citric mayonnaise
Foie with almond bites and baked apple sauce
Spoonful of quinoa and Catalan-style ash-roasted vegetables "Escalivada" with onion crunch
Cream cheese stuffed cherry peppers with black olives tapenade
Roast beef and caramelized onion mini sandwich

Hot fare:

Iberian Pork cured ham creamy croquettes
Porcini mushrooms croquettes
Quail confit pops with Spanish pepitoria
Coconut breaded king prawns with Kimchee mayonnaise
Curried veal samosas with aromatic yogurt sauce
Cantonese mini rolls with sweet chili sauce
Andalusian style hake cubes with smooth lime aioli
Duck mini meatballs with orange and Cointreau sauce
Blood sausage, pine nuts and reinette apple stuffed filo sticks
Iberian pork boneless shoulder and country peppers "pintxo" with Romesco sauce
Small cup of scarlet shrimp cream with shrimp crunch
Octopus and ratté potato brochette with smoked paprika olive oil
Warm foie yogurt with red fruits and fried corn powder
Mini veal burger with cheddar and spiced tomato sauce
Guinea fowl lollipop with ginger and soya

Drinks:

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Reserva D.O. Rioja
Charles de Cazanove Brut Reserva y Cava Rosé
Water, draught beer and soft drinks

Select 5 cold items and 5 hot items. Service duration: 45 minutes

CÓRNER DE MAESTRO JAMONERO

Iberian pork cured ham, Consorcio de Jabugo Capa Negra Cebo

Iberian pork cured ham, 100% Acorn fed Jabugo, 959 Real Ibérico de Consorcio de Jabugo

** We recommend one whole ham for every 130 guests

*** We recommend 1 carver for every 2 hams, one pre-carved and one to be carved during cocktail

CORNERS AND SHOW COOKING ***

Sushi bar with sushi chef

Local and international Cheese buffet

Toast corner with quail eggs served on "sobrassada", duck ham shavings and truffle shavings

Castilian migas with grapes and raisins corner

Mojito, caipirinha and daiquiri bar

Oyster corner

*** We kindly ask you to request a quote

DRINKS

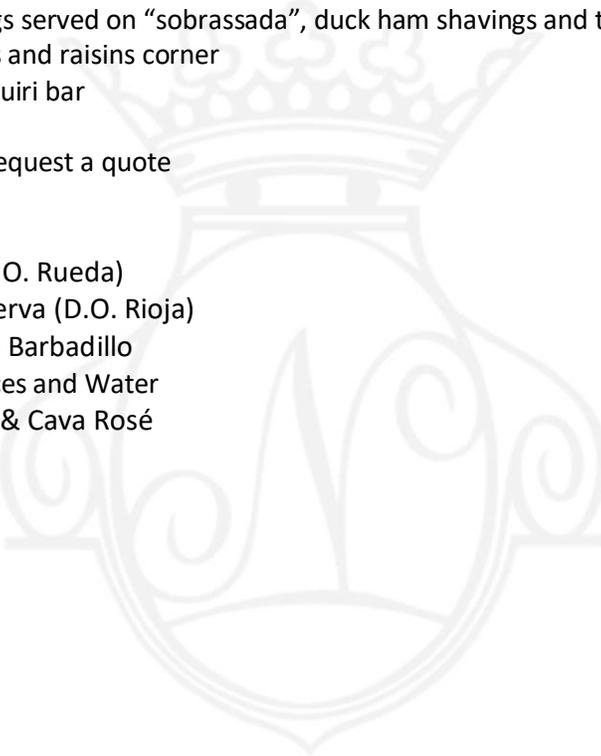
White wine "Siglo XXI" (D.O. Rueda)

Red wine "Viña Real" Reserva (D.O. Rioja)

Manzanilla wine, Bodegas Barbadillo

Draft beer, Soft drinks, Juices and Water

Champagne "Boizel" Brut & Cava Rosé



PALACIO DEL
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“DE MARTA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Seasonal vegetable and mushroom lasagna with smoked béchamel and parmesan crumble
Mixed greens, smoked fish and king prawn salad with mango and mustard vinaigrette
Codfish confit and roasted tomatoes salad with orange and sesame vinaigrette
Tomato tartar, mixed greens and king prawn salad with smooth wasabi mayonnaise and tomato crunch
Baby vegetables and crab stuffed crepes with smoked béchamel and parmesan crumble

MAIN COURSES

Boneless bull tail au jus reduction with sautéed carrots
Iberian pork cheeks stewed in red wine with potato cake and Spanish sauce
Turkey roll stuffed with seasonal mushrooms, green asparagus and dried fruit sauce
Carved Iberian pork tenderloin with creamy mushroom pie and mustard sauce
Suckling lamb confit roll, potato au gratin and porcini mushroom with licorice sauce

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Cava Raimat Brut Nature Chardonay-Xarelló
Coffee and/or teas with truffles
Brandy, Sloe liqueur, whisky and apple schnapps

***** If selecting a menu without appetizer, 2 cold items and 2 hot items will be added to the cocktail**

“VILLA LAURA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Hake, mushrooms and king prawn stuffed vol-au-vent with aurore sauce
King prawn and foie salad
Seasonal tomatoes, scarlet shrimp and tuna belly salad with extra virgin olive oil caviar
Terrine of foie au Pedro Ximenez wine with cherry tomato and fig jam double cassé
Cod fillet with crab mousseline and black olive tapenade
Red tuna tartar on an avocado and dressed tomato with focaccia crunch

MAIN COURSES

Beef tenderloin au Pedro Ximenez wine with potato pie and rissole baby vegetables
Beef tenderloin with potatoes au gratin and smooth Idiazabal cheese sauce
Beef tenderloin au old mustard with leek and potato crunch
Low temperature cooked hake on a smoked paprika potato parmentier and sautéed green asparagus
Seared sea bass on a mushroom ragout and ratté potatoes with truffle oil
Sea bass on a clam a shrimp sauce with green asparagus crunch

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Cava Rimat Brut Nature Chardonay-Xarelló
Coffee and/or teas with truffles
Brandy, Sloe liqueur, whisky and apple schnapps

******If selecting a menu without appetizer, 2 cold items and 2 hot items will be added to cocktail**

“DOÑA MANUELA”

APPETIZERS

Cordoban purée “Salmorejo” with Iberian Pork cured ham shavings and chopped boiled egg (summer)
Warm leek and potato cream with dense truffle mousse and almond shavings (cold in summer)
Quince and goat cheese quenelle with a smooth white asparagus cream
Roasted Jaipur curry aromatized pumpkin cream with dense coconut milk mousse
Cream of scarlet shrimp with sautéed king prawn and leeks (winter)
Grilled scallop in a pumpkin cream au Jaipur and coconut milk aroma (winter)
Lobster bisque au Armagnac on potato crunch
Smooth porcini mushroom cream with smoked meat shavings and parmesan au truffle oil

FIRST COURSES

Scarlet shrimp and king prawn salad with baby broad beans and basil vinaigrette
Pickle marinated partridge and foie salad
Low temperature cooked hake on a smoked paprika potato parmentier and sautéed green asparagus
Seared sea bass on a mushroom ragout and râté potatoes with truffle oil
Sea bass on a clam shrimp sauce with green asparagus crunch

MAIN COURSES

Beef and smoked pancetta with green asparagus bouquet and potato confit
Roasted suckling lamb with broken potato and jus reduction sauce
Roasted suckling pig Negralejo style with baked potatoes
Suckling pig low temperature confit block, potato pie and baked apple

CELLAR

White wine Monopole Siglo XXI D.O. Rueda
Red wine Viña Real Crianza D.O. Rioja
Cava Rimat Brut Nature Chardonay-Xarelló
Coffee and/or teas with truffles
Brandy, Sloe liqueur, whisky and apple schnapps

******If selecting a menu without appetizer, 2 cold items and 2 hot items will be added to cocktail**

DESSERTS & CAKES

“NEGRALEJO” CAKES & BISCUITS

Cheese and fig gelé cake
Coconut mousse and matcha tea cake
Dulce de leche and green apple cake
White chocolate mousse and passionfruit cake
Raspberry and pistachio cake

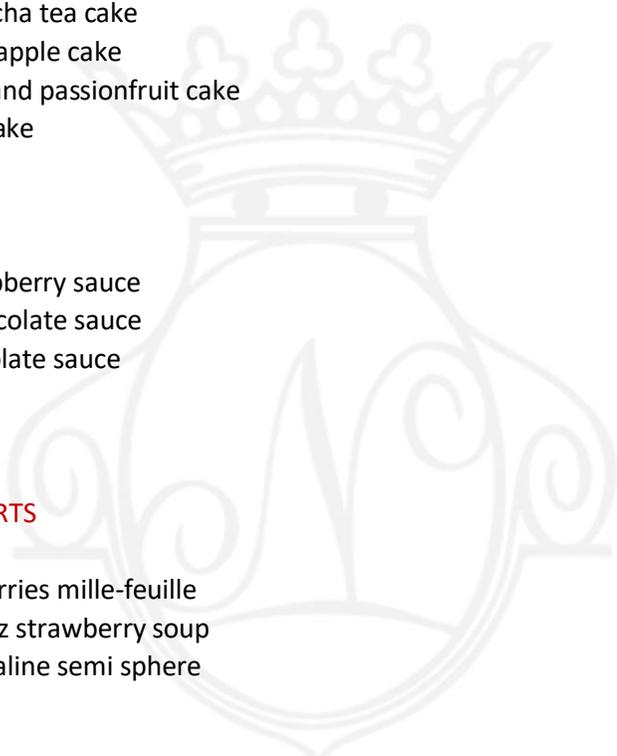
BISCUITS

Biscuit au vanilla with raspberry sauce
Biscuit au vanilla with chocolate sauce
Biscuit au mint with chocolate sauce

Or

OUR “NEGRALEJO” DESSERTS

Cream, cheese and red berries mille-feuille
Blood orange and Aranjuez strawberry soup
Chocolate, banana and praline semi sphere
Coulant on vanilla cream



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CHILDREN MENU

ENTRANTES

Iberian Pork cured ham creamy croquettes
Fried squids
Mini pizzas
Chicken Bites

SEGUNDOS*

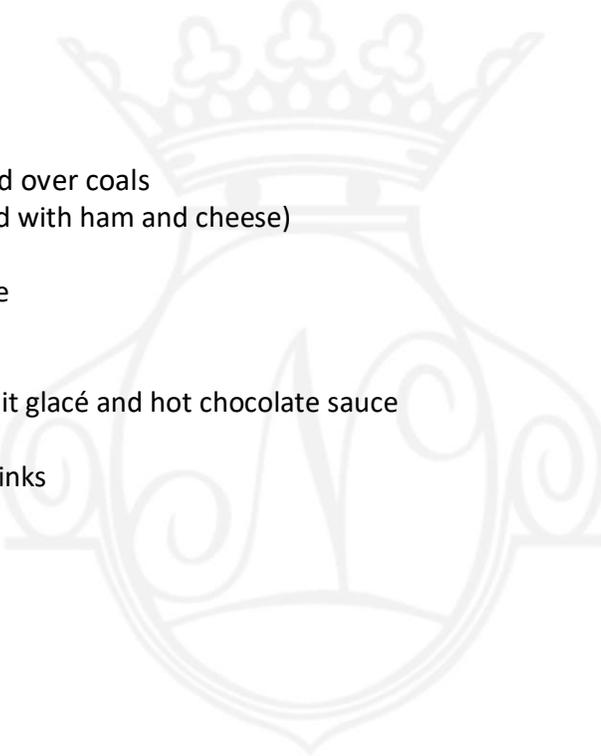
Sucling lamb chops grilled over coals
Escalope San Jacobo (filled with ham and cheese)

* One reference to choose

DESSERT

Chocolate cake with biscuit glacé and hot chocolate sauce

Mineral water and soft drinks



PALACIO DEL
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****We inform you that based on Regulation 1169/2011; our dishes may contain any of the allergens mentioned in the annex II of said regulation.

ADVICE FOR THOSE AFFLICTED BY ALLERGIES OR FOOD INTOLERANCE: At this establishment, there is additional information regarding all the dishes offered at the client's disposal. Please ask our staff.

Children menu won't be counted within the Cocktail or Open bar service.

Every couple that celebrates their wedding at Palacio del Negralejo with a minimum of 100 guests, will be gifted with a VIP room in Silken Puerta de América Hotel booked for the wedding night. This present includes a Deluxe room with VIP amenities, welcome gift and buffet for breakfast. It will be available from 2 pm to 12pm the day after, being possible to extend that time depending on the availability of the hotel.



And a very especial gift... A surprise made by your family and friends for you to remember beautiful moments. A digital book made just for the occasion. They will provide us with photos, dedications, anecdotes, amazing stories...

It's pretty easy to make it. Everything gets involved through the Internet collaborating with our NUKBOOK Team. It'll be an exclusive and really especial memory made with love that always will remind you of your people feelings.

In addition to this, you will have access to a customised mini-site where you'll be able to share the last news about your wedding with your guests. We wish that you love it.

(Available for a minimum of 150 guests)

www.negralejo.com

