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# Christmas Dinner Menu, December, 2012 Sandos Papagayo Beach Resort Hotel, Lanzarote

Sandos Papagayo Beach Resort Hotel

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# SANDOS

## PAPAGAYO

BEACH RESORT

### *Cena de Navidad 25 de diciembre*

#### CHRISTMAS DINNER

#### ENTRANTES FRIOS

Puding de salmón ahumado  
Langostinos Bella Vista  
Lomo de mero marinado a la mostaza  
\*\*\*

Asado de ganso con trufas al huevo  
Foie de cerdo trufado en tostadas  
Filet de novillo ahumado  
\*\*\*

Corazones de endivias a la crema de eneldo  
Ensalada de pasta  
Crudites estilo Sicilia  
Huevos rellenos "Abuela Carmen"

#### PLATOS CALIENTES

Crema de ave a la reina  
Sopa de verduras frescas  
\*\*\*

Lomos de merluza a la gallega  
\*\*\*

Asado de cabra a la hierba buena  
\*\*\*

Pasta vegetal en salsa de champiñones  
Tortilla de espárragos trigueros  
Coliflor gratinada al queso parmesano  
Zanahorias nuevas a la mantequilla  
Papas Fritas

#### COCINA EN VIVO

Supremas de trucha asalmonada a la plancha, salsa de eneldo  
\*\*\*

Solomillo de jabalí al grill con salsa de Oporto  
Pecho de pavo albardado al horno y en su jugo  
Silla de ternera lechal asada en su salsa  
\*\*\*

Pimientos verdes al horno  
Patatas a la crema  
Papas Duquesa  
Arroz pilaf

#### RINCON ITALIANO

Pastas y Pizzas Especiales

#### POSTRES

Especialidades del Chef

#### BODEGA

Blanco Marina Alta (Alicante. D.O. Bocopa)  
Rosado Irache (D.O. Navarra)  
Tinto Viña Alcorta (D.O. Rioja)  
Cava Castellblanc extra Brut  
Agua, Refrescos y cerveza

#### COLD DISHES

Smoked salmon pudding  
King prawns Bella Vista  
Marinated grouper loin with mustard  
\*\*\*

Smoked Roasted goose with eggs truffle  
Fresh truffle pork-foie with toasts  
Steer fillet  
\*\*\*

Belgian endives hearts with dill cream  
Smoked Pasta salad  
Crudites Sicilia style  
Stuffed eggs "Abuela Carmen"

#### HOT DISHES

Queen 's soup crème  
Soup of fresh vegetables  
\*\*\*

Hake loins galician style  
\*\*\*

Roasted goat with spearmint  
\*\*\*

Vegetable pasta with mushrooms sauce  
Green asparagus omelette  
Cauliflower parmesan cheese -au gratin)  
New carrots butter style  
French fries

#### SHOW COOKING

Grilled salmon-trout supremes  
\*\*\*

Grilled wild boar fillet wit Oporto sauce  
Baked rolled turkey breast with bacon in its own juice  
Roasted saddle of young veal in its own sauce  
\*\*\*

Baked green peppers  
Cream-potatoes  
Dill sauce, Potatoes duchess  
Rice pilaf

#### ITALIAN CORNER

Special pasta and pizzas

#### DESSERTS

Chef 's specialities

#### WINES

White wine Marina Alta (Alicante. D.O. Bocopa)  
Rose wine Irache (D.O. Navarra)  
Red wine Viña Alcorta (D.O. Rioja)  
Cava Castellblanc extra Brut  
Water, Soft Drinks and beer

