

# *Buffet La Finca - Christmas 2011*

*Crudités selection*

*Mozzarella salad with pesto*

*Peach stuffed with crab salad*

*Cheese selection*

*Lettuce heart with smoked salmon and "Eneldo" cream*

*Pickled cauliflower with herbs*

*Eggs stuffed with tuna and caviar*

*Seafood variety*

*Cold melon soup with crispy "Jabugo Ham"*

*Selection of pudding & pate*

*Fish soup with Pernod*

*Vichyssoise*

*Beef Entrecôte*

*Chicken sautéed with vegetables, foie and mushrooms*

*Turkey sautéed with nuts, rosemary & Oporto sauce*

*Swordfish*

*Lamb in its juice*

*Grilled salmon*

*Seafood paella*

*Rice sautéed with raisins, coriander and orange*

*Pizzas selection*

*Tomatoes stuffed with seafood and vegetables*

*Potatoes variety*

*Sautéed vegetables with shrimps*

*Cabbage rolls in apricot sauce*

*Pod with mussels in white wine sauce*

*Braised beef with caramelised onions*

*Sites of potatoes, with spinach and goat cheese*

*Christmas desert*

*Variety of Christmas pastries*

*Chocolate fountain*

*Drinks*

*White wine & Red wine*

*Water, Soft-drinks & Beer*

*Cava*

*Price per person 100€ - Children 50€ (Taxe included)*