



HOTEL  
MARIA CRISTINA  
SAN SEBASTIAN

Hotel

MARIA CRISTINA

Christmas

*Parties*

2023-24



HOTEL  
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## *Christmas Eve Menu*

24 | 12 | 23

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### MENU

Seafood cream soup

Mushroom cannelloni with Idiazábal cheese sauce  
and truffle-filled roast chicken

Hake in green pil pil sauce, green beans and  
mussels à la vanilla

Warm lamb, red cabbage

Christmas dessert

### WINE CELLAR

Marqués de Riscal Sauvignon Blanc

Marqués de Riscal Reserva

Champagne Perrier Jouët

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Price: 225€ per person

Price of children's menu (3 - 6 years old) 58€ per child

Price of children's menu (7 - 12 years old) 110€ per child

ALL PRICES INCLUDE VAT





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## *New Year's Eve Menu*

31 | 12 | 23

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### MENU

Dublin Bay prawns with tartar sauce,  
green asparagus and Pyrenean caviar

Ossobuco and foie ravioli with truffled butter

Sea bream with *calçot* in its own smoked juice

Tangerine, basil and shiso sorbet

Pepper-cured sirloin steak with a mushroom sauce

New Year's Eve dessert

### WINE CELLAR

Marqués de Riscal Finca Montico Verdejo

Marqués de Riscal Reserva

Champagne Perrier Jouët

### COTILLION

Open bar, entertainment

Late-night snacks and cotillion

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Price: 455€ per person

Price of children's menu (3 - 6 years old) 65€ per child

Price of children's menu (7 - 14 years old, option of adult  
or children's menu) 215€ per child

ALL PRICES INCLUDE VAT

# Christmas Lunch

25 | 12 | 23

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## FOOD SECTIONS

Smoked meats, salted meats  
and pâtés

*Gilda*

Iberian cured meats corner

Assortment of cheeses  
from Gipuzkoa

Tartar selection

Assorted croquettes

Veal slices with parmesan cheese

## SALADS

Lobster salad

Thai salad of rice and clams

Prawn salad

Potato salad with marinated  
salmon

Cod salad with tender  
broad beans

## SOUPS

Onion soup

Cream of chicken with sherry

## MAIN DISHES

Monkfish with wild asparagus  
and Perigord sauce

Mixed vegetables with truffles

Sirloin steak with port sauce

Roast Beef

Ricotta and spinach ravioli

## DESSERTS

Dulcey tartlet and  
hazelnut praline

Lemon pie

Chocolate 50%, tonka bean  
and ginger

Cheese and molasses

Mignardises and  
Christmas sweets

## WINE CELLAR

Marqués de Riscal Verdejo

Arienzo de Marqués de Riscal

Champagne Perrier Jouët

## CHILDREN'S MENU

### A LA CARTE

Selection of croquettes

Battered hake with  
mashed potatoes

Sirloin steak with French fries

Chocolate dessert, pancakes  
and churros with chocolate

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Price: 190 € per person

Price of children's menu,  
buffet and menu included

(3 - 6 years old) 58 € per child

(7 - 12 years old) 108 € per child

ALL PRICES INCLUDE VAT



# *New Year's Lunch*

01 | 01 | 24

## **PINTXOS**

Spider crab, peppers with  
smoked sardines  
Garlic and pepper tartlet, prawn  
salad, croquettes and *gildas*

## **SALADS**

Lettuce hearts from Tudela  
with anchovies and roast pork  
Tomato with tuna, lettuce and  
spring onion, scorpion fish pie

## **SOUP AND STEWS**

Beans from Tolosa  
and Zurrutuna  
Fish soup

## **MAINS**

Sirloin steak with port  
and truffle sauce  
Stuffed squid  
Hake with asparagus sauce  
Mushroom cannelloni  
with roast chicken

## **DESSERTS**

Petits fours  
Basque cherry cake  
Cream puff pastry  
Cheesecake  
Cheeses with walnuts  
and quince jelly

## **WINE CELLAR**

Marqués de Riscal Verdejo  
Marqués de Riscal Reserva  
Champagne Perrier Jouët

## **CHILDREN'S MENU**

### **A LA CARTE**

Selection of croquettes  
Battered hake with  
mashed potatoes  
Sirloin steak with potatoes  
Chocolate dessert, pancakes,  
and churros with chocolate

Price: 175€ per person  
Price of children's menu, buffet  
and menu included

(3 - 6 years old) 58€ per child  
(7 - 12 years old) 105€ per child  
ALL PRICES INCLUDE 10% VAT

## *Children's menu* (24<sup>th</sup> and 31<sup>st</sup> of December)

Appetizer  
Selection of croquettes  
Battered hake with  
mashed potatoes  
Sirloin steak with potatoes  
Chocolate dessert

## *Menu recommendation* *3 - 12 years old*

(December 25<sup>th</sup>  
and January 1<sup>st</sup>)  
Selection of croquettes  
Battered hake with  
mashed potatoes  
Pasta with Bolognese sauce  
Chicken strips with potatoes  
Churros with chocolate  
Pancakes à la carte



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