



CHRISTMAS MENU
2022 - 2023

Christmas' Eve Dinner

December 24th, 2022

STARTER

Riofrío caviar fritter

APPETIZER

Grilled lobster with cauliflower cream, toasted hazelnuts,
organic - biodynamic arbequina olive oil and arugula

Beluga vodka and orange sorbet

MAIN COURSE

Ávila beef tenderloin, sweet potato, artichokes, garden tubers
and piedmont winter truffle

DESSERT

Basil sponge cake with lemon cream
and organic yogurt ice cream

BEVERAGES

Marqués de Riscal sauvignon blanc Rueda
Marqués de Riscal reserva Rioja
Champagne Castellane

Price per person: €165

Price per Child (3-12 years old): 61€

Vegetarian Christmas Eve Dinner

December 24th, 2022

STARTER

Cauliflower caviar fritter

APPETIZER

Beetroot carpaccio with green asparagus, apple and goat
cheese crumbs

Beluga vodka and orange sorbet

MAIN COURSE

Creamy rice with wild mushrooms from sierra morena,
vegetables from the garden, champagne, artichokes, tubers and
piedmont winter truffle

DESSERT

Basil sponge cake with lemon cream and yogurt ice cream

Mignardises and christmas sweets

BEVERAGES

Marqués de Riscal sauvignon blanc Rueda

Marqués de Riscal reserva Rioja

Champagne Castellane

Price per person: €165

Christmas' Day Brunch

December 25th, 2022

SALADS

Create your own salad. Selection of assorted leaves, vegetables, cheeses, nuts, sauces and vinaigrettes

SMOKED AND SEAFOOD

Salmon gravlax, mojama, Cantabrian anchovies, cod, prawns, clams, sushi, sea bass ceviche, red tuna tataki

COLD CUTS

Iberian ham and sausages cut to the moment and assortment of local and international cheeses

INDIVIDUALS

Foie gras apple gazpacho with kumquat compote and spice bread

Marinated octopus with sweet potato marinated artichokes

Quinoa salad

SOUP

Mushroom and rosemary cream

Iberian ham consommé

HOT

Roasted rib-eye, paris sauce, pepper, red fruit sauce

Grilled grouper with pumpkin Purée

Monkfish and clams in green sauce

Seafood paella

Iberian pork tenderloin with plums and Port sauce

Garlic free-range chicken breast

Roast lamb shoulder in its juice

Rice with vegetables and artichokes

Orecchiette alla puttanesca

Baked potatoes with blue cheese

Selection of roasted vegetables with lemon oil

Caramelized pumpkin Purée

Basmati rice with cumin and turmeric, dried fruits and almonds

Selection of fruits, breads, traditional pastries, sweets and homemade cakes

BEVERAGES

Coffee, tea, infusions, juices, chocolate and horchata, cava, soft drinks, house red and white wine

Price per person: €95

Price per Child (3-12 years old): 50€

New Year's Eve Gala Dinner

December 31st, 2022

STARTER

Gillardeau n2 oysters, pickled jalapeño, kefir lime & cilantro

APPETIZER

Galician octopus carpaccio, pistachios,
organic bitter orange, garden salad, La Vera paprika oil

HOT APPETIZER

Wild turbot served on leek and potato purée, baby spinach,
sea cucumber and celeriac foam

Rhubarb and Laurent-Perrier lollipop

MAIN DISH

Beef Wellington, deuxelle, onion purée and caramelized foie grass

DESSERT

Chocolate duo

Crunchy almond praline cookie, chocolate mousse,
hazelnut with chocolate glaze

Almond and chocolate sponge cake,
vanilla crème brûlée with chocolate mirror glaze

Mignardises and Christmas sweets

BEVERAGES

Marqués de Riscal Limousin Rueda

Marqués de Riscal XR Reserva Especial Rioja

Laurent-Perrier Millesime 2012 Champagne

Price per person, dinner and party favors: €445

Price per child (3-12 years old): €95

Vegetarian New Year's Eve Gala Dinner

December 31st, 2022

STARTER

Organic burrata accompanied by peas, leeks and pink grapefruit

APPETIZER

Quinoa salad, avocado from Malaga, green mango, cucumber, pickled radishes, 25 years aged Modena traditional balsamic vinegar

HOT APPETIZER

Tempura vegetables and smoked tofu soy sauce

Rhubarb and Laurent-Perrier lollipop

MAIN DISH

Ricotta and spinach ravioli, stuffed morels, asparagus tips, truffle foam, fresh winter Piedmont truffle

DESSERT

Chocolate duo

Crunchy almond praline cookie, chocolate mousse, hazelnut with chocolate glaze

Almond and chocolate sponge cake, vanilla crème brûlée with chocolate mirror glaze

Mignardises and Christmas sweets

BEVERAGES

Marqués de Riscal Limousin Rueda

Marqués de Riscal XR Reserva Especial Rioja

Laurent-Perrier Millesime 2012 Champagne

Price per person, dinner and party favors: €445

New Year's Brunch

January 1st , 2023

SALADS

Create your own salad with a selection of assorted leaves, vegetables, cheeses, nuts, sauces and vinaigrettes

SMOKED AND SEAFOOD

Smoked salmon, mojama, Cantabrian anchovies, cod, king prawns, white prawn, clams, mussels, sushi, sea bass ceviche, red tuna tataki, lobster

COLD CUTS

Iberian ham and sausages cut to the moment and assortment of local and international cheeses

SALADS AND CRUDITÉS

Octopus salad, salicornia salad with wakame
Lobster, sour apple and celery salad
Green bean salad with duck ham and sesame
Caprice mini, pesto, focaccia

SOUPS

Andalusian chicken soup
Vegetable cream

SPECIAL DISHES

Bone-in ribeye
Sea bream with aubergine caviar and noilly prat vermut sauce
Steamed turbot with mussel ragout
Suckling pig with sweet potato and rosemary sauce
Grilled red prawns
Roasted beef tenderloin in its juice
Duck confit with chestnut purée and orange sauce
Shrimp and squid rice.
Fideua with clams
Baked rosemary potatoes with truffle butter
Grilled cob, butter and lime skin
Mashed potatoes with Parmigiano Reggiano cheese
Cheese rice croquet

Fruits, breads, traditional pastries and homemade sweets

BEVERAGES

Coffee, tea, infusions, juices, chocolate and horchata, cava, soft drinks, white and red house wine

Price per person: €95

Price per child (3 – 12 years old): €50



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