



Christmas Eve Dinner

HOTEL TOSSAL D'ALTEA

COOKING SERVICE HOURS FROM 7:00 PM TO 10:00 PM.

STARTERS

Roasted peppers, aubergine and cod pie with ling roe oil and citrus

Roast pressed suckling pig with Pedro Ximénez reduction and black truffle shavings

FIRST MAIN COURSE

Monkfish medallion with mango sauce and curry

SORBET

Mandarin with mint touches

SECOND MAIN COURSE

*Tournedo of Iberian pork sirloin with caramelized pear
and a soft "all i oli" of pear and ginger*

DESSERT

Trunk of lychee and raspberry with white chocolate topping

WINES AND DRINKS

Flores de Callejo (D.O. Ribera del Duero)

Oro de Castilla Verdejo (D.O. Rueda)

Cava Terra Terrae organic

Beer, water, soft drinks, coffee and Christmas sweets

PRICE: 40 €

RESERVATION: Tel. 966 883 183 - info@hoteltossalalta.com



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