



LUNCH - DINNER BUSINESS 2019





To be added to menu

APPETIZERS: SOUPS AND CHOWDERS

Andalusian gazpacho

Cordoban purée "salmorejo"

Parsnip vichyssoise with leek, cured ham and foie sandwich

Italian gazpacho

Cream of porcini mushroom with sachet of mushroom crisp

Pumpkin cream roasted and ginger and quenelle

Tomato cream with basil with manchego cheese gratin

APPETIZERS TO SHARE AS CENTRE DISHES

Assorted Iberian cured meats (pork loin, chorizo, salami) with Spanish bruschetta

Sheep cheese platter

Catalan style ash-roasted vegetables "Escalivada" tartlet with almond Romesco sauce

Cured ham croquettes

King prawn skewer

SORBET SERVED BETWEEN DISHES TO ADD TO THE MENU

Lemon au Cava

Mandarin orange

Raspberry

Apple

Mojito

Tropical fruit



MENU 1

FIRST COURSE

(Select 1)

Mixed greens, pineapple and mango salad with passion fruit chutney

Mixed sprouts salad with lemon and lime cream, roasted tomatoes and cashews

Mixed greens, crunchy bacon and parmesan cheese

Avocado, mixed green and smoked anchovy tartar with sun-dried tomato vinaigrette

SECOND COURSE

(Select 1)

Gilt-head bream with green sauce and potato confit and Garlic chips

Red wine braised Iberian pork cheeks on a bed of broken potatoes

Iberian pork tenderloin with roasted potatoes and bouquet of green asparagus

DESSERT

(Select 1 opcion)

Raspberry and pistachio mousse cake

Dark and white chocolate cake

Mascarpone cheese and black cherry cake

Coffee mousse and almond crocanti

DRINKS

White wine Monopole Siglo XXI D.O. Rueda

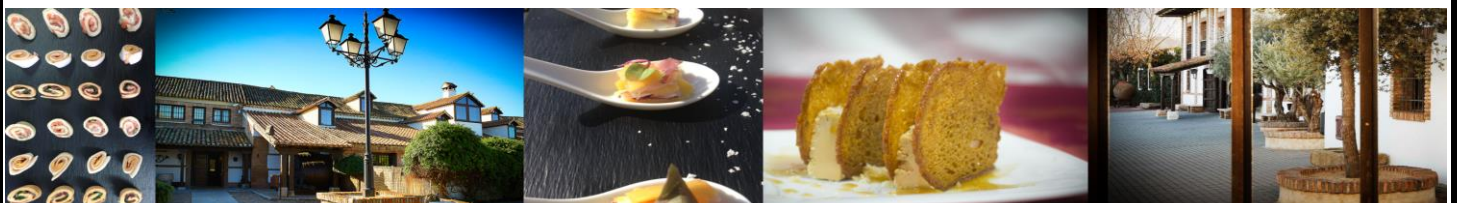
Red wine Viña Real Crianza D.O. Rioja

Water, beer and soft drinks

Raimat Brut Nature Chardonnay – Xarello

Coffee & infusions

Liquors & Pacharan



MENÚ 2

FIRST COURSE

(Select 1)

Foie and duck Ham salad with raisin bread and fig jam

Salmon with Kumquat sauce and squid ink tagliatelle

Tartar of salmon with dill and lemon cream

SECOND COURSE

(Select 1)

Hake with leeks and cashew sauce and creamy black coconut rice

Fillet of beef with melanosporum truffled sauce, potatoes and green asparagus

Iberian pork boneless shoulder with mushrooms parmentier

DESSERT

(Select 1 opcion)

Raspberry and pistachio mousse cake

Dark and white chocolate cake

Mascarpone cheese and black cherry cake

Coffee mousse and almond crocanti

DRINKS

White wine Monopole Siglo XXI D.O. Rueda

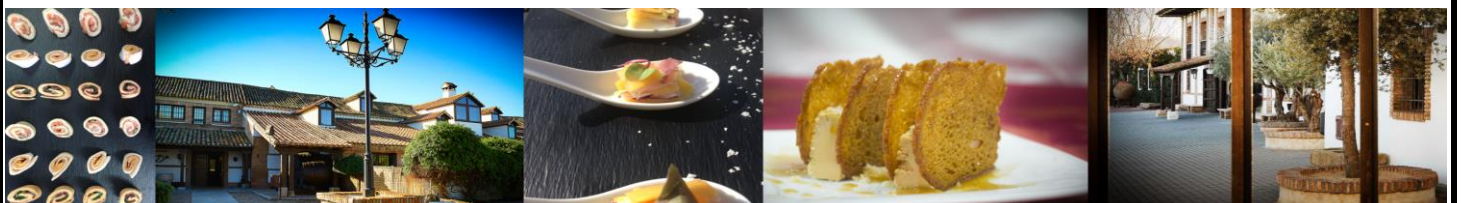
Red wine Viña Real Crianza D.O. Rioja

Water, beer and soft drinks

Raimat Brut Nature Chardonnay – Xarello

Coffee & infusions

Liquors & Pacharan



MENÚ 3

FIRST COURSE

(Select 1)

Hake steak in green sauce with clams and potato confit

Seabass with sautéed vegetables and beet sauce

Cod in garlic oil with fennel pisto

SECOND COURSE

(Select 1)

Tournedo of beef with green asparagus and oloroso sauce

Roasted suckling pig with smoked paprika mashed potatoes au jus reduction

Beef Tenderloin medallions with creamy potatoes and bourbon sauce

Roasted lamb, baked potatoes and country peppers

DESSERT

(Select 1 opcion)

Raspberry and pistachio mousse cake

Dark and white chocolate cake

Mascarpone cheese and black cherry cake

Coffee mousse and almond crocanti

DRINKS

White wine Monopole Siglo XXI D.O. Rueda

Red wine Viña Real Crianza D.O. Rioja

Water, beer and soft drinks

Raimat Brut Nature Chardonnay – Xarello

Coffee & infusions

Liquors & Pacharan



GENERAL TERMS AND CONDITIONS



We inform you that based on Regulation 1169/2011, our dishes may contain any of the allergens mentioned in the annex II of said regulation.

Upon payment of the deposit of 20% of the estimate for the contracted services, the booking will be considered firm.

These prices are based on a minimum of 20 adults. For events with fewer attendees, please do not hesitate to contact our events department.

The duration of our services is set out without interruptions since the start of said services. Any extension will require a quote from PALACIO DEL NEGRALEJO SL based on the client's specific event requirements.

Any extension of services not caused by La Posta Real will be billed to cover the expenses of maintaining our venue open, supplies and overtime of our staff. Lunch service duration is a maximum of 1 hours and 30 minutes from the starting time set by our client.

The menu must be selected 15 days before the event takes place. These menus are guidelines. Please do not hesitate to contact us to make any changes you consider necessary to satisfy your needs.

The number of attendees must be established 10 days before the event takes place. This will be the minimum final number reflected in the invoice. If the final number of attendees does not reach what is agreed upon in the contract, the invoice will include the number of absentees as well to meet the contracted minimum.

Personalized menu cards are included in the final price. If the client wants the logo of the corporation printed in the menu cards, we will require said logo in high resolution 15 days before the event takes place.

A timeframe of 20 minutes after the contracted service is finished is permitted to leave the venue.

Upon confirming the booking through the payment of the deposit and the issuance of the formal invoice, both parties assume knowledge and acceptance of the information and general terms and conditions contained in this document.

