

BANQUET MENU

WELCOME

Glass of cava
Vegetable chips with honey and curry
Oven roasted almonds with oil and flake salt

STARTERS

Iberian ham with coca bread and tomato
Spoonful of guacamole and salmon roe
Mini tartlet of Iberian sobrasada, chives and honey
Prawns breaded with panko and Japanese mayonnaise
Zurito of pork cheek in its juice on a potato base

MAIN COURSE

Monkfish tail in green sauce with prawns and mushrooms
or
Beef tenderloin with wild asparagus and creamy truffled potato

DESSERT

Cheesecake and homemade coulis
or
Homemade chocolate "icecream" and nuts

BEVERAGE

white wine De Muller muscat D.O. Tarragona
Legaris red wine D.O. Ribera del Duero
(1 bottle for every 4 guests)
Mineral waters
Coffees and infusions

PRICE PER PERSON: 65€

10% VAT included

The definitive number of diners for contracted restaurant services will be reconfirmed 72 hours before the event, this being the definitive number to be considered for billing purposes, accepting a margin of error of 10% less at no cost. In case of increasing the number of dinners, the hotel commits up to 10% more of the contracted volume, provided that the capacity of the room allows it. Hotel Vilamarí has information on the dishes it offers available to customers with food allergies and intolerances.