



**2026**

## **New year's eve gala dinner**

**Wednesday 31.12.2025**

### **Starters**

Seafood soup  
Tomato cream soup  
Iberian cured meats  
Canary island and international cheeses

### **Show cooking**

Beef stroganoff  
Venison stew in red wine  
Corvine fillet in piquillo sauce  
Wild boar stew with mushrooms  
Pork cheeks in port wine

### **Grill**

Beef sirloin in roquefort and mushroom sauce  
Sea bass fillet

### **Fittings**

White rice with raisins  
Bundle of asparagus  
Baby carrot with butter  
Cauliflower gratin  
Sautéed mushrooms and button mushrooms  
Creamed potatoes au gratin with smoked cheese

### **Desserts**

Assorted sweet cups and canapés  
Mini filled cones  
Chocolate fountain with tropical fruits and sweets  
Assortment of traditional christmas pastries

**22 Buganvilla\*\*\*\***  
Hotel & Spa

