

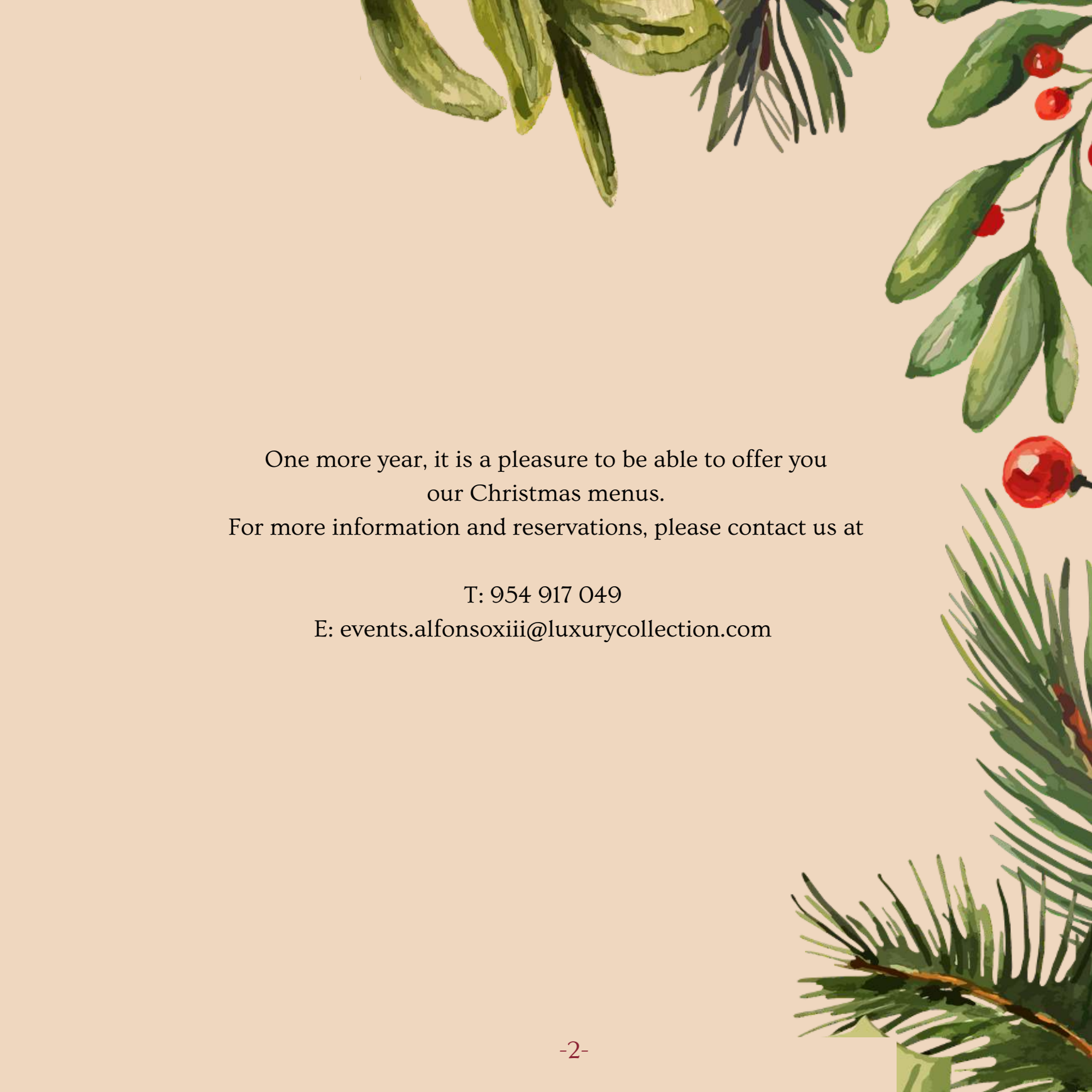


HOTEL ALFONSO XIII  
SEVILLE

# Christmas Celebrations

2023-2024





One more year, it is a pleasure to be able to offer you  
our Christmas menus.  
For more information and reservations, please contact us at

T: 954 917 049

E: [events.alfonsoxiii@luxurycollection.com](mailto:events.alfonsoxiii@luxurycollection.com)

# Christmas Eve Dinner

24/12/2023

## APPETIZER

Anchovies in vinegar, Riofrío caviar and carrots  
Iberian ham “5 Jotas”  
Crispy bread, tomato emulsion, salt flakes

## STARTER

Carpaccio of white and blue fish, dehydrated black olives, yogurt, seaweed,  
mini green salad and root vegetables

Imperial passion fruit sorbet

## MAIN

Confit of suckling lamb on kale, sweet potato puree, sliced vegetables, plum sauce,  
and fresh Piedmont winter truffle.

## DESSERT

Swiss meringue, red fruit coulis, pop rocks

Mignardises and Christmas sweets

## WINE CELLAR

Red wine Reserva XR de Marqués de Riscal, Rioja  
White wine Marqués de Riscal Sauvignon Blanc, Rueda  
Cava Ars Collecta Blanc de Blancs

Price per person: 179€

# Christmas Day Brunch

25/12/2023

## SALADS

Create your own salad with a selection of assorted greens, vegetables, cheeses, nuts, dressings, and vinaigrettes

## CURED MEAT AND SEAFOOD

Marinated salmon - Cured tuna - Cantabrian anchovies - King prawns - White shrimp - Clams - Galician mussels - Herring roe - Oysters

## SLICED MEATS AND CHEESES

Iberian ham, Iberian sausages and assorted local and international cheeses.

## MINIATURES

Apple gazpacho - Foie gras with kumquat compote and herb bread - Marinated octopus with sweet potato - Marinated artichokes - Steak tartar - Sea bass ceviche

## HOT DISHES

Mushroom and rosemary cream soup - Mincemeat soup - Grilled sea bass with zucchini - Monkfish with clams in green sauce - Iberian meat with plums and port sauce - Artichokes and king prawns with caramelized onions - Duck magret with caramelized apples and cinnamon - Roast shoulder of lamb in its juices - Sirloin steak from Betanzos with sautéed mushrooms and garlic - Mushroom cannelloni, bechamel, Parmigiano Reggiano - Baked new potatoes with blue cheese - Grilled vegetables - Baked pumpkin with lavender honey and pine nuts - Basmati rice with cumin and turmeric nuts and almonds - Paellas (seafood, Iberico, vegetable)

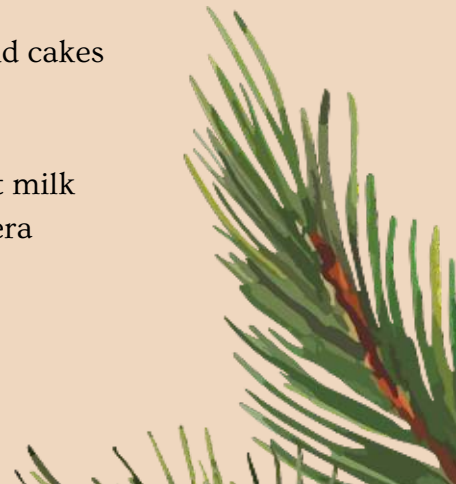
Selection of fruit, breads, traditional pastries, homemade sweets and cakes

## BEVERAGES

Coffee, tea, herbal teas, juices, soft drinks, chocolate and tigernut milk  
Cava, red wine Marqués de Arienzo and white wine Viña Calera

Price per person: 115€

Price per child: (3 - 12 years old) 60€



# Gala Dinner New Year's Eve

31/12/2023

## APPETIZERS

Cold seafood cream soup, lobster tail, fried rice, dill, kumquat

## STARTERS

Wagyu tenderloin tartare, cucumber, radish, Parmigiano Reggiano, pickled yolk, toast in orange oil

Foie gras royal, green apple, mushrooms, artichoke, herb bread

## FISH

Sole, parsnip purée, organic vegetables, Riofrío caviar

## MAIN DISH

Stewed Galician blonde beef, roasted chestnuts, chanterelles, fresh winter truffle from Piedmont

## DESSERT

Opera cake, organic coffee, chocolate ganache, buttercream

Mignardises and Christmas sweets

Lucky grapes

## WINE CELLAR

Red wine Marqués de Riscal Finca Torrea, Rioja

White wine Marqués de Riscal Finca Montico verdejo, Rueda

Laurent-Perrier Brut Millésimé 2015

Price per person dinner and cotillion: 489€

# New Year's Day Brunch

01/01/2024

## SMOKED SEAFOOD AND SHELLFISH

Smoked salmon - Cantabrian anchovies - King prawns - White shrimp - Dublin bay prawns,  
Clams - Mussels - Bluefin tuna tataki - Oysters - Herring roe

## CUSTOM CUT MEATS AND CHEESES

Iberian ham, Iberian cured meats and assortment of local and international cheeses

## SALADS AND CRUDITÉS

Create your own salad with a selection of assorted greens, vegetables, cheeses, nuts,  
dressings, and vinaigrettes

Octopus salad - Salicornia salad with wakame - Lobster, pear and celery salad - Waldorf salad -  
Mini caprese pesto and focaccia - Crispy vegetables with blue cheese emulsion

## SPECIAL DISHES

Beef consommé - Cream of pumpkin and ginger - Grilled salmon with couscous and vegetables - Sea bream  
with eggplant caviar and Noilly Prat sauce - Steamed turbot with a mussel ragout - Suckling pig with sweet  
potato and rosemary sauce - Beef tenderloin in its juices, duck leg confit with chestnut puree and orange  
sauce - Mushroom cannelloni, bechamel and Parmigiano Reggiano - Baked red sweet potato with rosemary  
with truffle butter - Baby zucchini with Pecorino and sliced almonds - Mashed potatoes - Grilled vegetables -  
Saffron rice - Señorito rice - Iberian rice - Vegetable noodle fideua

Fruit, breads, traditional pastries and homemade sweets

## BEVERAGES

Coffee, tea, herbal teas, juices, soft drinks, chocolate and tigernut milk  
Cava, red wine Marqués de Arienzo and white wine Viña Calera

Price per person: 115€

Price per child (3 - 12 years old) 60€





HOTEL ALFONSO XIII  
A LUXURY COLLECTION HOTEL, SEVILLA  
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