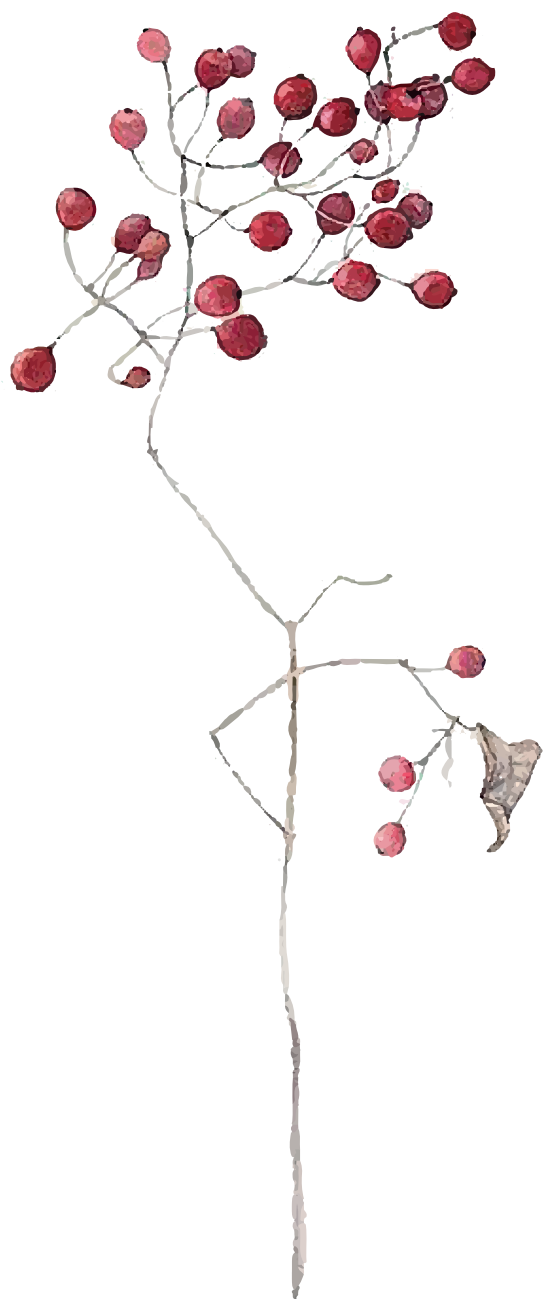


CHRISTMAS 2024
THE PRINCIPAL MADRID





CHRISTMAS EVE

24th December

APPETIZERS

Balfegó bluefin tuna cubes with dressing
Foie gras ingot, gingerbread and Pedro Ximénez gel
Mini brioche with oxtail and pickles
Prawn croquette.

STARTER

Mild cream of roasted leeks with Galician razor clams

FISH

Sea bass fillet, white sauce and snow peas

MEAT

Boneless shoulder of suckling lamb with baked apple and semi-dried tomatoes

PRE DESSERT

Mango and cava sorbet

DESSERT

White chocolate soup, stewed raspberries with vanilla and coconut sorbet

WINE CELLAR

Sparkling: Gran Juve & Camps 2017 Cava Gran Reserva (D.O. Cava)

White: Gran vino de Pazo Barrantes 2021 (D.O. Rias Baixas)

Red: Sela bodegas Roda 2022 (D.O. Ca. Rioja)

Sweet: Toro Albalá Don P.X. 2021 (D.O. Montilla Moriles)

180€

V.A.T. included. Bread, sparkling and still water and coffee included.



NEW YEAR'S EVE

31st December

APPETIZERS

Foie curd, red fruits and crunchy corn
Salpicón of octopus and cockles
Hake tempura and chive mayonnaise
Carpaccio of Iberian acorn-fed pork and ancient mustard

STARTER

Warm salad of grilled scallops, dressed prawns and citrus fruits

FISH

Roasted turbot with toasted bones and sautéed mushrooms

MEAT

Sirloin steak with Iberian bacon and potato millefeuille

PRE DESSERT

Green apple and calvados sorbet

DESSERT

Roasted pineapple, mascarpone cream and almond ice cream

WINE CELLAR

Sparkling: GH Mumm Millesimé 2015 (A.O.C. Champagne)
White: Abadia Retuerta Le Domaine 2022 (D.O.P. Abadía Retuerta)
Red: Marqués de Murrieta 2019 (D.O.Ca. Rioja)
Sweet: Toro Albalá Don P.X. 2021 (D.O. Montilla Moriles)

280€

V.A.T. included. Bread, sparkling and still water and coffee included.

CONTACT AND RESERVATIONS

From 13:30h to 15:00h and from 20:00h to 22:00h
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