



VILLA MAGNA  
MADRID



CHRISTMAS

PROGRAMME  
2018

# MAKE A WISH THIS CHRISTMAS

"Once again, this Christmas, we would love to welcome you and your family to celebrate the festive season with us; to toast the passing of the old year.

We look forward to a new year filled with happiness and success.

After all, Christmas is all about the little things; dreams, warm embraces, laughter and magic.

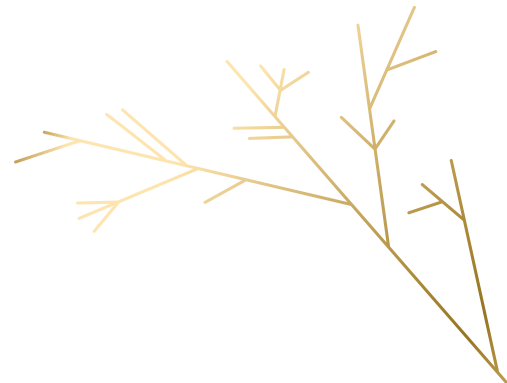
Come together this Christmas for a fancy meal, a special family dinner or even a fun brunch with those whom you love the most.

Christmas is a time when we think about our family and friends in different parts of the world, but also a time to share with those less fortunate than ourselves. Therefore this year, we would love you to join us and bring joy and wonder to those children who have little.

From November 17th until December 20th, we will be collecting toys around our Solidarity Tree in the hotel lobby. All gifts will be donated to the Madrina Foundation and hopefully bring a special smile to some faces."

**Charles L. Morris**

General Manager



# Christmas Eve Dinner

24<sup>TH</sup> OF DECEMBER, 2018

Cantabrian lobster salad with sea urchin, root vegetables with lobster mayonnaise,  
and ecological Riofrío caviar

Brioche with duck rilette, Joselito Iberian pancetta, cacao and pistachio goose liver,  
caramelised raspberry, cassis gel and black truffle

Molluscs in their own consommé, cream of celeriac and aromatic herbs

Grilled wild turbot, olives, fennel cream, sea asparagus and fish sauce

Lacquered lamb shoulder with honey and mustard, glazed pearl onions with roasted garlic toffee

Biscuit praline, passion fruit cream and strawberry cloud

Manjari 64% cake, maraschino mousse, mini almond macaroon and red cherry sorbet

## WINES

Blanca Cusiné D.O. Cava

Forlong Mon Amour V.T. Cádiz

TR3SMANO D.O. Ribera del Duero

Pedro Ximénez Ayala D.O. Jerez-Xérès-Sherry

Taittinger Rosé A.O.C. Champagne

**335€**

Per Person. VAT Included



# Festive Season

25<sup>TH</sup> OF DECEMBER, 2018

## AMUSE BOUCHE

Fried "Fine de Claire" oyster, jellied artichoke cream, seaweed and organic Riofrío caviar

Sole meunière with Gewürztraminer, trumpet mushrooms and O Carril clams

Glazed Christmas capon, roasted apples and ratte potatoes, pine nuts with macerated grapes

Red fruit sponge cake, yogurt ice cream and redcurrant glaze, mini passion fruit macaron

Frozen parfait of lime and raspberry, pineapple and strawberry gelatin

## WINES

Beade Primacia D.O. Ribeiro

Viña Eizaga D.O. ca. Rioja

Agustí Torelló Brut D.O. Cava

**130€**

Per Person. VAT Included



# New Year's Eve

31<sup>ST</sup> OF DECEMBER, 2018

Sanlúca shrimp tartar, quail egg yolk, yuzu cream, sour and spicy shallot dressing

Grilled scallops, cauliflower cream, pickled and caramelized endive, sea urchin emulsion

Goose liver savarin, candied pippin apple and gold leaf

Bay of Biscay blue lobster, stewed cabbage

Supreme of baked sea bream, spider crab cake, confit pumpkin Parisien and bream sauce

Galician beef fillet with Joselito Iberian pancetta, glazed in port and thyme,  
crispy cannelloni with mushrooms, black truffle and port jus

Candied strawberries, pink cava sorbet, crispy choco

Passion fruit Napoleon, red peach mousse and nougat ice cream

## WINES

Ayala Brut Majeur A.O. C. Champagne

Sidra Cuvée Saint Georges A.O.P. Pays D'Auge Demi-Sec

Finca Calvestra D.O.P. El Terrerazo

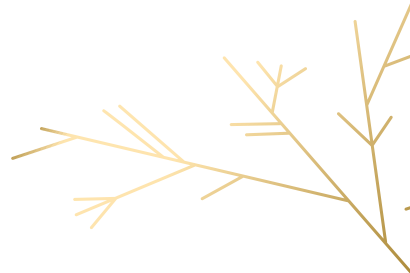
Dalmau D.O. Ca Rioja

Dulce Menade I.G.P. Castilla y León

Gosset Gran Rosé A.O.C. Champagne

**450€**

Per Person. VAT Included



# New Year's Day Brunch

1<sup>ST</sup> OF JANUARY, 2019

## **FISH AND SEAFOOD**

American lobster with seaweed mayonnaise

Oysters *Gillardeau*

Tiger prawns

Boiled Huelva prawns

Hamachi sashimi with ponzu sauce

Marinated tuna tataki

Scallops with mango chutney and watercress salad

## **COLD HORS D'OEUVRES**

Burrata with eggplant purée and dates

Caesar salad with parmesan flakes

Selection of salads and crudités with sherry vinaigrette

Niçoise salad with tuna belly

Galician beef sirloin steak tartar

Terrine of duck goose liver, brioche toast and red fruit jam

Iberian sausages with crispy bread and tomato

## **EGGS BENEDICT**

Eggs Benedict with cooked ham

Iberian eggs Benedict on ciabatta bread

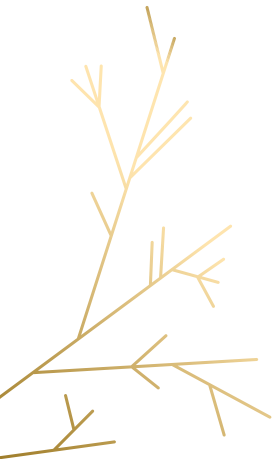
Eggs Benedict with smoked salmon

## **HOT HORS D'OEUVRES**

Lobster cream soup

Mushroom and black truffle risotto

Seafood ravioli with Pernod sauce



## **MAIN COURSES**

Grilled vegetable pancakes, basil oil

Grilled wild sea bass in a clam sauce

Baby chicken stewed with bacon, mushrooms and truffle sauce

Lamb shoulder, roasted potatoes with rosemary and lamb juice with black garlic

Roast beef, sautéed boletus and aligot potato

Carving Trolley

## **BREADS AND PASTRIES**

Selection of croissants

Selection of pastries

Selection of breads

Butters

## **SELECTION OF DESSERTS**

Cheese plate

Macaron pyramid

Dessert trolley with miniature pastries

Cut fruits

## **WINES**

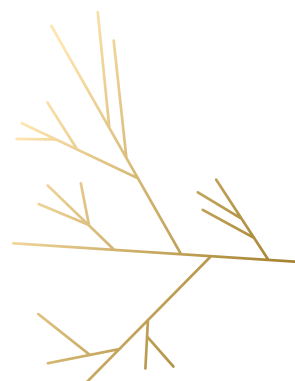
Valdelainos D.O. Rueda

Valtravieso D. O. Ribera del Duero

Drappier A.O.C. Champagne

**135€**

Per Person. VAT Included



## **TERMS & CONDITIONS**

50% discount on lunch and dinner menus for children up to 12 years.

For reservations, please contact our Food & Beverage Department on +34 91 587 1234 or alternatively via email: [restaurante@villamagna.es](mailto:restaurante@villamagna.es)

## **RESERVATIONS & CANCELLATIONS**

Reservations will only be effective after full payment has been made.

For Christmas Eve Dinner and Christmas Lunch reservations, the cancellations made prior to 14<sup>th</sup> December 2018 will be fully refunded.

Cancellations are non-refundable from 15<sup>th</sup> December 2018 onwards.

For New Year's Eve Dinner and New Year's Day Brunch reservations, the cancellations made prior to 17<sup>th</sup> December 2018 will be fully refunded.

Cancellations are non-refundable from 18<sup>th</sup> December 2018 onwards.

Price per person. 10% VAT included.



**Merry Christmas and  
a Happy New Year!**