

# MENU OJEN



## All our menus include

1 hour drinks service with canapes – red, white & rose wine, beer, soft drinks & water

Unlimited red, white or rose wine & water during dinner

Cava for toasts

Standard table decorations for banqueting tables White table cloth & napkin

Organza chair bow & matching ribbon for napkin

banqueting tables and white chivari chairs

Printed menu's

Table plan

Menu tasting for 2 people



## STARTERS

Grilled Goats Cheese with Cardamom Baked Green Apple, Wallnuts & a Sugar Cane

Honey Dressing

Marinated Salmon Strips over Mesclun Salad Leaves, Yogurt & Citrus Vinaigrette

Seafood Bisque with a Herbs Toasted Bread

## SORBET

## MAIN COURSE

Grilled Salmon Steak with a Smoky Ginger & Garlic Glaze, Vegetables Julienne & Potato

Braised Beef Cheeks in Montilla Moriles Wine, Vegetable Panaché & Potato Parmentier

Iberian Pork Fillet Steak with a Sweet Malaga Wine Reduction, Sautéed Seasonal

Vegetables & Potato Millefeuille

## DESSERTS

Please choose 1 option

Baked Cheesecake with a Passion Fruit Coulis & Tropical Fruit Salad

Chocolate & Walnut Brownies with Vanilla Ice Cream & a Mango Caramel Coulis

Almond Liqueur & Mascarpone Crème over a Butter Sponge Cake

