



BUSINESS LUNCHEAS AND DINNERS

CHRISTMAS AT ARABELLA GOLF MALLORCA

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ARABELLAGOLFMALLORCA.COM



COMPANY COCKTAIL

€39
/PERSON

HOT & COLD APPETISERS

- Montadito of pork tenderloin confit with goat cheese au gratin
- Traditional falafel with Madras curry sauce
- Bites of roast beef stuffed with sweet and sour pickles and mustard vinaigrette
- Chicken curry samosa
- Smoked salmon tartar with slightly spicy avocado cream
- Variation of house croquettes
- Seed toast with Mahonese cheese and anchovy pâté

SWEETS

- Belgian chocolate mini brownie
 - Carrot cake
 - Kefir smoothie with berries
 - Assortment of nougat and Christmas sweets
- Beverage package included* (Served for 60 min.)

20%
DISCOUNT

FROM SUNDAY
TO WEDNESDAY

01 TEULERA

€54
/PERSON

TO SHARE IN THE CENTRE OF THE TABLE:

- Roast-beef with truffled mayonnaise, Sichuan pepper and cured parmesan shavings
- Smoked salmon over avocado cream, pico de gallo and cilantro vinaigrette

MENU

TO CHOOSE:

- Sea bass supreme on stewed potatoes, confit of tomatoes from our garden and seafood sauce
- Tender Iberian pork loin marinated in Paulaner beer over creamy chestnut rice

PLUS...

- Warm apple tart on millefeuille biscuit and vanilla ice cream
- Assortment of Christmas nougats and sweets
- Beverage package*

Confirm 5 days in advance

02 MILANA

€56
/PERSON

TO SHARE IN THE CENTRE OF THE TABLE:

- Roasted piquillo peppers, cod confit flakes and black olive vinaigrette
- Baked goat cheese with onion confit served with herb butter bread

MENU

- Creamy seasonal mushroom soup with a dash of truffle

TO CHOOSE:

- John Dory supreme on a crown of buttered potato, onion compote and herb coulis
- Beef cheek cooked at a low temperature, light sweet potato cream, sweet mustard sauce and winter vegetable chips

PLUS...

- Dark chocolate coulant with creamy ganache heart and vanilla Chantilly cream
- Assortment of Christmas nougats and sweets
- Beverage package*

Confirm 5 days in advance

03 ARABELLA

€59
/PERSON

TO SHARE IN THE CENTRE OF THE TABLE:

- Grilled courgette with buffalo mozzarella, lime pesto and toasted sunflower seeds
- *Vitello tonnato* with creamy Menorcan caper sauce and tender rocket sprouts

MENU

- Smoked salmon flatbread on light guacamole, dill vinaigrette and onion sprouts

TO CHOOSE:

- Cod fillet confit on creamy celery purée and Provençal gratin
- Brick of beef on potato pie, foie-gras béchamel and Port reduction

PLUS...

- Jijona nougat crème brûlée
- Assortment of Christmas nougats and sweets
- Beverage package*

Confirm 5 days in advance

04 NA CAPITANA

€69
/PERSON

TO SHARE IN THE CENTRE OF THE TABLE:

- Duck foie on Son Caló fig jam and unleavened bread toasts
- Roasted octopus leg with creamy potatoes and Tap de Corti paprika oil

MENU

- Mild rock fish and seafood cream, fennel foam and leek chips

TO CHOOSE:

- Turbot stewed in Albariño wine on a bed of baked potatoes and roasted tomatoes
- French-cut rack of lamb on mashed potato and garlic confit with Pedro Ximénez sauce

PLUS...

- *Ensaïmada* millefeuille with toasted almond cream
- Assortment of Christmas nougats and sweets
- Beverage package*

Confirm 5 days in advance

2022 BEVERAGE PACKAGE INCLUDED IN ALL MENUS

- Ari Goitia, DO Rueda, Verdejo white wine
- Ari Goitia, DO Rioja, Garnacha red wine
- Cava Blau de Mar, Brut Nature
- Water, soft drinks, beer and coffee

SPIRITS AND MIXED DRINKS SPECIAL PRICE

- Digestif: 5
- Mixed drinks: 8
- Premium drinks: 11

OPEN BAR OPTION STANDARD (2HS INCLUDED)

€45
/PERSON

- Gin - Gordon's, Beefeater, Seagram's
- Vodka- Smirnoff, Moskovskaya
- Whisky & Bourbon - J&B, Ballantine's, Jack Daniel's
- Rum- Bacardi White, Barceló Añejo
- Beer: Paulaner
- Blau de Mar Brut Nature Cava
- Soft drinks

*The beverage package will be available from when the guests arrive until the coffee service. Once the coffee service has been removed, drinks will be billed by consumption.

**Price of extra hours of open bar 12.00 per person per hour. You will be billed for all guests attending the event. If you wish to extend the open bar, please confirm in advance of the event.