

CHRISTMAS MENUS
GROUP CELEBRATIONS
2026/2027

THE PRINCIPAL MADRID
★★★★★

OPTION 1

Starter (to choose)

Roasted sweet potato salad with bimi and citrus dressing

Wild mushroom (boletus) cream, hazelnuts, and Parmesan cheese (FS | L)

Ático traditional potato salad ('Ensaladilla') with prawn carpaccio (M | H)

Main course (to choose)

'Label Rouge' salmon with miso and wild green asparagus (P | SJ)

Confit lemon spring chicken (picantón) with Kalamata olives

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Roasted pineapple with passion fruit cream and vanilla

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

70€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 2

Starter (to choose)

Slow-cooked egg, potato parmentier, and wild mushrooms (H | L)

Confit leeks 'beurre noisette' with almonds and cured egg yolk (FS | H)

Creamy risotto with wild mushrooms and asparagus (L)

Main course (to choose)

Grilled sea bass with beurre blanc and seasonal vegetables (P | L)

Tender braised beef with Périgord sauce and creamy roasted sweet potato purée (L)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Brioche French toast ('torrija') with vanilla ice cream (G | L | H)

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

77€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 3

Starter (to choose)

Confit artichoke with foie gras dust and Port wine reduction (SF)

Corn cream with charred carrot and tuna tartare (P)

Chili crab sorrentino pasta, light coconut bisque, and lemongrass (G | M | L | H)

Main course (to choose)

Turbot with hazelnut yuzu meunière, fennel, and capers (P | L | FS)

Aged beef tenderloin with roasted beetroot and Jerusalem artichoke

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Chocolate mousse with crispy feuilletine (G | L | H)

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

90€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OUR POLICIES

- Menus available from 1 December 2026 to 5 January 2027.
- A 50% prepayment of the contracted services is required to confirm the reservation.
- The menu selection and final number of guests must be confirmed 7 days prior to the event, together with payment of the remaining 50%.
- Free cancellation is available up to 15 days prior to the event.

INFORMATION & RESERVATIONS

De 13:30h a 15:00h y de 20:00h a 22:00h

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THE PRINCIPAL MADRID

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