

Christmas and New Years

2022-2023

Hotel Royal Star

htophotels





Christmas Eve BUFFET

DECEMBER 24 , 2022

CHEF'S APPETIZERS

Charcuterie and cheese table

COLD BUFFETS

Potato and mussel skewer in brava sauce
Chicken, bacon and cheese pie
Marinated salmon on fresh cheese and dill toast
Shrimp and seafood salad with light sauce
Cooked beef with mushrooms

BUFFET CALIENTE

Poularde cream with diced poultry and chicken
Beetroot, potato and carrot soup with sherry
Steamed mussels
Gyozas with meat stew
Vegetarian vol-au-vent and Brie cheese
Rice with vegetables and baby squid
Gnocchi with spinach, bacon and almonds
Fresh ravioli with sweet tomato and basil
Rock fish and prawn flan with green asparagus sauce
Pressed pork with dates and plums
Roast-beef in cumberland sauce
Grilled lamb patties
Grilled tuna
Potato wedges and tomato jam

DESSERTS

Macedonia with muscatel · Assorted fruits · bavarian of Orange
Brownie of chocolate Nougat cake and croaking
Cheese and raspberry cake · Fruit and chocolate bands
Lionesses with cream Rice pudding, cinnamon and lemon
In/hs apple · Tiramisu · Fruit jelly · Chocolate rocks
Catalan Cream Assortment of nougats

Water + Cava DO + Wines DO Penedès





LUNCH Christmas

DECEMBER 25, 2022

BUFFET

STARTERS

Carpaccio Cod with tomato and olive
Panna Cotta parmesan with asparagus and mushrooms
prawn platter
Cold cannelloni of fresh cheese and nuts with cheese sauce

COLD BUFFETS

Mozzarella cake with pesto and pepper jam
Arugula, Parmesan and Avocado Salad
Pear salad with walnuts, cherry tomato and tangerine
Canapé of tomato cream, Idiazábal and anchovy

BUFFET CALIENTE

bowl of Christmas soup
Pumpkin cream with "trompetes de la mort"
Calahorra mushrooms sautéed with eels from Aguinaga and ham
Iberian with chili aroma
Fish and seafood lasagna from the port of Arenys
Assorted pasta and sauces
Grilled vegetables on lecho with romesco sauce
Turkey breast from the flat Vic to the fork with garnish
(farce croquettes, Brussels sprouts, carrot and potatoes)
Crispy Iberian lamb with nuts and Malaga reduction
Norwegian salmon with herbs and vegetables trocadero
Grilled beefsteak (potato wedges and mushrooms)
Supreme hake skewer from the Cantabrian Sea with gate with santurce oil
garnish (steamed potatoes and vegetables)

DESSERTS

Christmas pudding · Assorted fruit · Assorted ice creams · Orange Bavaois
Chocolate brownie · Whiskey cake · Pineapple cake · Lionesses with cream
Coca de Llanerías · Rice with milk and cinnamon · In!ns of red fruits and yogurt
Gelatin of different flavors Catalan Cream Assortment of nougat, shortbread and neulas
Angel hair puff pastry Lemon semi-cold

Water + Cava DO + Wines DO Penedès





ENTERTAINMENT PROGRAM

Christmas



23

*welcome with
hot chocolate
+ themed
activities!*



25

*Visit from Santa Claus, Topi,
Mickey y Minnie**

Live music

Live music

24



*letter craft
Santa Claus + Hot Chocolate*

Delivery of letters to Santa Claus

Live music



26



Christmas themed activities

Christmas cookie workshop

Xmas Karaoke



**These activities will be adapted to an "adults
only" audience at the Amaika htop*

GALA BUFFET

New Years Eve

DECEMBER 31, 2022

COLD BUFFETS

◆ APPETIZERS ◆



Chickpea *hummus wrap*, feta cheese, cucumber and coriander

Foie, cocoa and orange custard bonbon

Salmon marinated with soy, honey and *wakame* seaweed

Cod with pil-pil sauce and *piquillo* oil

Octopus terrine with paprika and dried fruit



◆ CRUDITES Y ASSALADAS ◆

A wide variety of lettuces, crudités, sprouts, pickles and olives.

◆ SAUSAGES, CHEESES AND PATÉS ◆

Selection of sausages

Selection of national cheeses

Selection of pâtés



◆ SEAFOOD AND FISH ◆

Prawns · Norway lobsters · Mussels · Clams

Razor clams Oysters Galician octopus marinated salmon



◆ DESSERTS ◆

Selection of artisan desserts from the house, fruits and Christmas desserts such as *Neules*, nougat and shortbread

BODEGA



Water Red or white wine DO Cava DO

BUFFET CALIENTE



◆ SOUP ◆

Fish soup Pumpkin cream

◆ DELICIES OF THE KMO ZONE ◆



Wild asparagus, white wine and crispy ham

Sautéed mushrooms with eels

Pumpkin ingot, cheese and crunchy pumpkin seeds

Seafood Cannelloni

Creamy veal with Porto sauce and sweet potato purée

Roman-style cod, asparagus cream and pickled *menier*

Hake trunk San Sebastian style



◆ RICE ◆

" Senyoret " rice · Fideuá



◆ SHOWCOOKING ◆

Beef fillet Grilled prawns



◆ MESA OF TRENCHES ◆

Piece of veal · Turkey breast



Includes party bag and lucky grapes



Song

This buffet includes accompaniments, toppings, breads, jams and sauces that combine with the different products served.

Some of these areas will be assisted to offer optimal customer service and guarantee the best service.

**The company reserves the right to make changes to the menu based on market variations. (Guarantee of product of equal quality).*

BUFFET BRUNCH New Year

JANUARY 1, 2023

◆ APPETIZERS ◆



Charcuterie and cheese board

Sliced ham with tomato bread



◆ CRUDITES Y ASSALADAS ◆

A wide variety of lettuces, crudités, sprouts
and pickles.

Salad with tuna and prawns

Tomatoes stuffed with vegetable tartar

Escalibada, anchovies and romesco sauce



◆ SOUP ◆

Vegetable soup

Chicken cream

◆ RICE ◆



new year paella



◆ PASTA ◆

Gnocchi with pesto

Fresh pasta with Thai sauce

New Year's cannelloni



◆ TO SIMMER ◆

duck with orange

baked lamb

monkfish stew

◆ SHOWCOOKING ◆

Grilled salmon

Beef Steak Grilled



◆ MESA OF TRENCHES ◆

Loin Palpiron



◆ DESSERTS ◆

Selection of artisan desserts from the house, fruits
and Christmas desserts such as Neules, nougat and shortbread

BODEGA



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ENTERTAINMENT PROGRAM

end of the year

28Dec

*Welcome with hot
chocolate!*

cookie game
Ping Pong
Darts

29Dec

*Welcome with hot
chocolate!*

Bingo
Crafts
Games

30Dec

*Get fit for 2022
culture excursion*

Chef Master
2021 quiz

31Dec

*Get fit for 2022
beauty hour
Crazy games*

*Afternoon of wishes 2022
Face Paint
photo call*

01 Jan

Bingo
Quiz
Darts

02 Jan

*relaxation class
petanque
Games*



TIME

The restaurant hours for these dates will be assigned by the hotel reception at the time of your arrival.



MENU

The company reserves the right to make changes to the menu based on market variations.

(Guarantee of product of equal quality).



ANIMATION

The company reserves the right to make changes in the programming of activities.

