

A festive tropical Christmas card illustration. The top is framed by lush greenery including palm fronds and large pink hibiscus flowers. A string of colorful triangular bunting (red, grey, blue, and purple with white polka dots) hangs across the top. In the center, the word "Christmas" is written in a large, elegant gold cursive font, with "Menus" in a smaller, black cursive font below it. Further down, the text "Happy Christmas and a Happy New Year" is written in a black cursive font. The bottom half of the card features two pink flamingos. The flamingo on the left is wearing a red Santa hat and a red and white striped scarf, and is holding a red Christmas ornament in its beak. The flamingo on the right is wearing a red and green striped scarf. Between them are two wrapped gifts: one in a red box with a blue bow and another in a brown box with a green bow. The entire scene is surrounded by more tropical foliage and small hanging ornaments like a yellow one, a green one, and a purple one.

Christmas

Menus

Happy Christmas
and a Happy New Year

HOTEL
LA LAGUNA

SPA & GOLF

★ ★ ★ ★^s

Christmas Eve Menu

24TH OF DECEMBER

Starters to share

- OCTOPUS AND POTATO ROLL -
on paprika ali-oli
- BREADED ARTICHOKE -
with goat cream cheese
and iberian crispy
- IBERIAN HAM CARPACCIO -
and parmesan cheese

Starter

- HAKE STEAMED -
with "gulas", prawns and stuffed potato

Sorbet

- RASPBERRY AND MINT -

Main course

- IBERIAN PORK -
with oyster ause and crunchy cassava

Dessert

- PUFF PASTRY -
with nougat cream and chocolate
- COFFEE & TEA -

PRICE
45 EUROS

LA LAGUNA WINE CELLAR

White wine - Fruto Noble
Red wine - Fruto Noble
D.O. Alicante
Mineral water, beers, soft drinks
Cava Freixenet Extra Brut

Christmas Lunchy Menu

25TH OF DECEMBER

Starters to share

- OCTOPUS CARPACCIO -
with trout roe and citrus
- TIMBALE OF ARTICHOKE -
iberian crispy ham and eggs
- SKEWERS LAMB FRITTERS -
with yogurt and spicy sauce

Main Course

- GRILLED TURBOT SUPREME -
with dried tomatoes and spring garlic

Main Course

- TURKEY MEDALLION -
filled with truffle, foie, and nuts with
brandy on a sweet potato cream and
crunchy cassava

Dessert

- CHRISTMAS CAKE WITH "AMARETTO" -
with cream&currants
- COFFEE & TEA -

PRECIO
45 EUROS

PREMIUM CELLAR

White wine- "Martín Códax" D.O. Rías Baixas
Red wine- "Ramón Bilbao" D.O. Rioja Magnum
Cava "Anna de Codorniu Blanc de Blancs" Magnum

€ 5 supplement per person

Prices per person with VAT included

New Years Lunch Menu

1ST OF JANUARY

Starters to share

- TUNA TARTAR -
with mustard beans and sprouted
- BREADED BRIE -
on homemade tomato jam
- HOMEMADE CROQUETTES -
assortment with soy mayonnaise

Main Course

- WILD SEA BASS -
stuffed with artichokes, broad beans and
leek cream on a meniere sauce

Main Course

- DUCK CREPE -
over candied potato and
apple gratin

Dessert

- CRUNCHY SLIM PASTRY -
with mango on chocolate sauce base

- COFFEE & TEA -

PRICE
35 EUROS

LA LAGUNA WINE CELLAR

White wine - Fruto Noble
Red wine - Fruto Noble
D.O. Alicante
Mineral water, beers, soft drinks
Cava Freixenet Extra Brut

PREMIUM CELLAR

White wine- "Martín Códax" D.O. Rías Baixas
Red wine- "Ramón Bilbao" D.O. Rioja Magnum
Cava "Anna de Codorniu Blanc de Blancs" Magnum

€ 5 supplement per person

Prices per person with VAT included



Traditional Spanish Menu

*Christmas Eve, Christmas
& New Year lunch*

First Course

- SOUP WITH SPANISH MEAT BALLS -

Second Course

- CHICKEN STEW WITH MEAT BALLS -

minimum 4 people
Always on request,
5 days in advance

LA LAGUNA WINE CELLAR

White wine - Fruto Noble
Red wine - Fruto Noble
D.O. Alicante
Mineral water, beers, soft drinks
Cava Freixenet Extra Brut

PREMIUM CELLAR

White wine- "Martín Códax" D.O. Rías Baixas
Red wine- "Ramón Bilbao" D.O. Rioja Magnum
Cava "Anna de Codorniu Blanc de Blancs" Magnum

€ 5 supplement per person

Prices per person with VAT included

Business Lunch & Dinner Menu

For reservations over 10 people, Hotel La Laguna Spa & Golf **** wants to give you a spa voucher for 2 people "Relax of senses".

We would also like to celebrate with you, so we invite you to a glass of cava in our bar to toast and celebrate.

Enjoy your special day!



For more information or reservations contact us by
phone: **+34 96 572 55 77** or send us an email to
reservas@hotellalaguna.com

Hotel La Laguna Spa & Golf ****sup

To enjoy life!

*We wish you a Merry Christmas
and Happy New Year*

Menu 1

To enjoy in La Laguna Restaurant
From 2 to 35 people

Starters to share

- TOASTED BREAD -
with tomato sauce and ali-oli
- PARMESAN CHEESE -
with almonds
- SKEWERS LAMB FRITTERS -
with yogurt and spicy sauce
- HOMEMADE CROQUETTES
ASSORTMENT -

Main Course

(to choose)

- COD GRATIN -
with garlic suace
OR
- CORDON BLEU -

Dessert

- CHOCOLATE COULANT -
Warm chocolate fondant muffin on a
toffee coulis
- COFFEE OR TEA -

PRICE
28 EUROS

LA LAGUNA WINE CELLAR

White wine - Fruto Noble
Red wine - Fruto Noble
D.O. Alicante
Mineral water, beers, soft drinks
Cava Freixenet Extra Brut

Menu 2

To enjoy in La Laguna Restaurant
From 2 to 35 people

Starters to share

- TOASTED BREAD -
with tomato sauce and ali-oli
- GOAT CHEESE SALAD -
with nuts and onion
- TOMATOE'S TARTAR
WITH ANCHOVIES -
- OCTOPUS ROLL -
with potato on a paprika
ali-oli

Main Course

(to choose)

- WILD SEA BASS -
with mushrooms and
dried tomatoes
OR
- IBERIAN PORK -
confit with mushroom sauce

Dessert

- FRIED MILK PUDDING -
with honey and cinnamon
- COFFEE OR TEA -

PRICE
35 EUROS

PREMIUM CELLAR

White wine- "Martín Códax" D.O. Rías Baixas
Red wine- "Ramón Bilbao" D.O. Rioja Magnum
Cava "Anna de Codorniu Blanc de Blancs" Magnum

€ 5 supplement per person

Prices per person with VAT included



Menu 3

To enjoy in our private halls
From 36 to 240 people

Starters to share

- PARMESAN CHEESE -
with almonds
- STUFFED "GUA BAO" -
mixed filling
- TIMBAL OF ARTICHOKE -
iberian crispy ham and eggs
- COD FRITTERS -

First Course

- CANNELLONI -
with grouper and prawns

Second Course

- PORK TENDERLOIN -
on mushroom sauce with
stuffed potato and asparagus

Dessert

- PUFF PASTRY -
with cream and chocolate
- COFFEE OR TEA -

PRICE
50 EUROS

Menu 4

To enjoy in our private halls
From 36 to 240 people

Starters to share

- IBERIAN HAM -
with almonds
- FRIED BRIE BALLS -
stuffed with date and confit tomato
- BREADED ARTICHOKE -
with goat cream cheese and
iberian crispy ham
- OCTOPUS CARPACCIO -
with trout roe and citrus

First Course

- TUNA TARTAR -
with toasted bread

Second Course

- BEEF ENTRECOTE STEAK -
with homemade fried potatoes

Dessert

- FRIED MILK PUDDING -
with cinnamon and
nougat ice cream
- COFFEE OR TEA -

PRICE
55 EUROS

LA LAGUNA WINE CELLAR

White wine - Fruto Noble
Red wine - Fruto Noble
D.O. Alicante
Mineral water, beers, soft drinks
Cava Freixenet Extra Brut

PREMIUM CELLAR

White wine- "Martín Códax" D.O. Rías Baixas
Red wine- "Ramón Bilbao" D.O. Rioja Magnum
Cava "Anna de Codorniu Blanc de Blancs" Magnum

€ 5 supplement per person

Prices per person with VAT included



HOTEL LA LAGUNA

SPA & GOLF

★ ★ ★ ★^s



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