



HOTEL ALFONSO XIII
SEVILLE

BANQUETING MENUS 2022



HOTEL ALFONSO XIII
SEVILLE

We present our special selection of dishes for banqueting:

**The prices quoted are based on a minimum of 15 people.
Venue subject to availability and number of covers.**

Includes:

Seasonal flowers

Printed Menu

Wines:

White VIÑA CALERA DO Rueda

Red MARQUES DE ARIENZO Crianza DO Rioja

Mineral water, beer, soft drinks

Coffee/tea and infusion

Mignardises

All our prices include VAT.

The chosen menu will be the same for all covers, except for those suffering from allergies or food intolerances.



HOTEL ALFONSO XIII
SEVILLE

Starter

Goat's cheese terrine with foie gras and apple, mini salad of green lettuce leaves, with artichokes and Px reduction **29**

Salad of lettuce hearts, pipirrana salad with prawns and gulas – mock baby eels- with garlic **29**

Gratin of seafood crepes with bisque and Emmental cheese **32**

Green bean julienne salad with Iberian ham and mustard and honey vinaigrette **27**
Potato timbale with salt cod confit and caramelised onion **28**

Burrata with tomato ragout, rocket, pesto and balsamic vinegar **31**

Foie gras and wild mushroom risotto **31**

Salmon carpaccio with dill vinaigrette, asparagus wedge, celery, walnuts and caviar **28**

Garlic shrimps and seafood rice **32**

Soup

Salmorejo encapotado - chilled tomato soup with garnish **24**

Ajo blanco – chilled almond soup with melon and ham sorbet **27**

Cream of cauliflower with asparagus and paprika chicken with parmesan **26**

Seafood bisque with king crab dumplings **31**

Cream of lentis with green beans and diced foie **30**

Tomato and water melon soup with lobster and basil ice **28**

Fish

Hake steak with lemon and saffron risotto, parmesan and chives **39**

Salmon à l'unilateral – cooked on one side only with white asparagus, tarragon vinaigrette, soy and wasabi **37**

Sea bass with roast pepper “escalibada” and calamares de campo –battered vegetable rings **39**

Monkfish with yoghurt foam and black noodles **43**

Grilled gilt head bream with celeriac puree, dill and Chinese vegetables **35**

Red tuna and onions with patatas a lo pobre **39**

Meat and poultry

Iberian pork tenderloin à la Alfonso XIII **39**

Beef tenderloin in its jus with creamy potato timbale and sugar snap peas **46**

Duck en confit with apple and carrot puree, plum, soy and spring onion sauce **32**

Sirloin Stroganoff with wild mushrooms **44**

Beef tenderloin with foie gras, sautéed mushrooms and paris sauce **53**

Iberian pork shoulder with crushed potatoes and fruits in muscatel **39**

Lamb en confit with mashed potato aux fines herbes and red curry **39**

Iberian pork cheek in oloroso with ajo colorao and sesame **37**



HOTEL ALFONSO XIII
SEVILLE

Dessert

Chocolate tart à la Alfonso XIII **21**

Apple tart with vanilla ice cream **20**

Tartlet with two chocolates **21**

Almond tulip with lemon cream, seasonal fruits and salted caramel ice cream **21**

Cheese cake with orange and raspberry coulis **20**

Milk tartlet with biscuits and tonka beans **26**

Ice Cream (2 flavours) with Chocolate **20**

Tocino de cielo – sweet egg custard with acidic yoghurt soup and sour cherry cream **19**

Lemon, lime and basil sorbet **18**

HOTEL ALFONSO XIII
C/ San Fernando 2
41004 Sevilla

+34 954 917 000
www.hotel-alfonsoxiii-seville.com

We shall be happy to deal with queries from clients regarding the ingredients used in any particular dishes. Please let us know of any allergies or dietary requirements that we need to take into account when preparing your menu.