

CHRISTMAS LUNCH

MENU



STARTERS

GIN-INFUSED ROAST TOMATO SOUP 
WITH ARTISANAL CROUTONS

CHEF'S SIGNATURE PRAWN COCKTAIL
WITH A ZESTY AVOCADO VINAIGRETTE

**MEDLEY OF RED FRUITS & NUT-STUFFED
ORANGE SWEET POTATO** 

MAIN

SUCCULENT OVEN-ROASTED TURKEY
ACCOMPANIED BY GOLDEN ROAST POTATOES,
GLAZED SEASONAL VEGETABLES, HOME-MADE YORK-SHIRE PUDDING &
OUR SIGNATURE RICH GRAVY

FRESH TROPICAL PINEAPPLE
STUFFED WITH SWEET & SOUR SAUTÉED PRAWNS
ACCOMPANIED BY FRAGRANT BASMATI RICE

SALMON EN CROÛTE
WITH SAUTÉED SPINACH, TOASTED PINE NUTS &
LUSCIOUS CHARDONNAY SAUCE

CREAMY PUMPKIN RISOTTO  
AGED GOATS' CHEESE, MUSHROOM &
CARAMELIZED BELL PEPPERS

PUDDINGS

CASSIA CINNAMON-KISSED APPLE CRUMBLE 
CROWNED WITH RUM & RAISIN ICE-CREAM

CLASSIC SPICED-FRUIT CHRISTMAS PUDDING 
BATHED IN A LUXURIOUS AGED BRANDY SAUCE

BOMBA RICE  
INFUSED WITH MADAGASCAN VANILLA & AROMATIC CLOVES
SIMMERED IN CREAMY COCONUT MILK; A DECADENT DELIGHT

TOP OF THE ROCK
MONS CALPE SUITE

CHRISTMAS DINNER

MENU



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TOP OF THE ROCK
MONS CALPE SUITE

CHRISTMAS BUFFET

MENU



STARTERS

SAVOURY MUSHROOM
FILLED WITH A MEDLEY OF BRIE,
CHEDDAR, CRISPY BACON & CARAMELIZED ONIONS

HARVEST 
INSPIRED BUTTERNUT SQUASH,
AROMATIC SAGE & TOASTED HAZELNUT QUICHE

RUSSIAN SALAD

CHILLED MUSSELS
EMBEDDED ON PIPIRRANA SALAD

PICADILLO SOUP

MAIN

SUCCULENT ROAST CHICKEN
TRADITIONAL STUFFED TURKEY
ROAST LEG OF LAMB

SIRLOIN
WITH CREAMY PEPPERCORN SAUCE

HONEY, LEMON & ROSEMARY INFUSED FRESH SALMON

VEGETARIAN WELLINGTON / AUBERGINE  
STUFFED WITH VEGETABLES, TOMATO SAUCE & CRUSTED NUTS

SIDES

GOLDEN ROAST POTATOES
CHEESY CAULIFLOWER
SEASONAL ROASTED VEGETABLES

TOP OF THE ROCK
Mons Calpe Suite

PUDDINGS

SWEET BREAD
**HOMEMADE NEW YORK - STYLE
CHEESECAKE**
DRIZZLED WITH RASPBERRY COULIS

ZESTRY CITRUS  
LEMON SORBET / RUM
INFUSED TROPICAL COCONUT
BREAD PUDDING

CHRISTMAS CANAPE

MENU



PETIT GOURMET CHEESEBURGERS

FRAGRANT MEDITERRANEAN LAMB KOFTAS
WITH COOLING RAITA

THAI SUMMER PRAWN ROLLS
WITH ZESTY CHILI & CORIANDER DIPPING ELIXIR

SAVORY WILD MUSHROOM & TARRAGON QUICHE  

MINI FISHCAKES
WITH CREAMY TARTARE SAUCE

ROASTED VEGETABLES & SUN-KISSED TOMATO BRUSCHETTA 

ARTISANAL STEAK TARTARE
NESTLED ON BLACK BANANA BREAD

GOURMET ROASTED CASSIA CINNAMON PEAR BRUSCHETTA  

SOY & WASABI SHRIMP, CREAMY AVOCADO
BEDDED ON A CRISPY RICE CRACKER

GOLDEN CRISPY CHICKEN SKIN
PERFUMED WITH ZESTY LEMON & FRAGRANT THYME

A FUSION OF BRIE & CRANBERRY 
WRAPPED IN GOLDEN PASTRY

CRISPY DUCK & MANGO RICE PAPER ROLLS
MARRIED WITH CORIANDER, MINT & A DRIZZLE OF TANGY PLUM SAUCE

SILKY SEARED FOIE GRAS ON BRIOCHE TOAST
CROWNED WITH ELEGANTLY CARAMELIZED ORANGES

— TOP OF THE ROCK —
MONS CALPE SUITE