

TOP OF THE ROCK
MONS CALPE SUITE

CHRISTMAS MENU

2022

STARTERS

KALE & APPLE SOUP WITH WALNUTS
SMOKED SALMON ROULADE
WITH DILL CREAM CHEESE & GUACAMOLE
ROAST SWEET POTATOES & FIG SALAD

MAINS

STUFFED TURKEY WITH DUCK FAT ROAST POTATOES
SERVED WITH A RED FRUITS SAUCE
PIL-PIL COD WITH GARLIC & SERRANO HAM MOUSSELINE
SERVED WITH BASMATI RICE WITH RAISINS
ROAST BEEF WITH DUCK FAT ROAST POTATOES & GRAVY
PUMPKIN RISOTTO WITH GOAT CHEESE &
CAMELISED PEPPERS (VEGETARIAN OR VEGAN WITHOUT CHEESE)

PUDDINGS

CINNAMON APPLE CRUMBLE SERVED
WITH RUM & RAISIN ICE-CREAM
CHRISTMAS PUDDING WITH BRANDY SAUCE
CREAMY RICE PUDDING

2 COURSES £26.50PP
3 COURSES £33.50PP

ONLY AVAILABLE FOR LUNCH BOOKINGS OVER 10 PEOPLE

N.B. PLEASE INFORM US AT THE TIME OF BOOKING SHOULD ANY GUEST HAVE ANY FOOD ALLERGIES

TABLE RESERVATIONS CAN BE MADE BY EMAILING RESERVATIONS@MONSCALPESUITE.COM
& SHOULD BE DONE NO LATER THAN 4 DAYS IN ADVANCE OF BOOKING.

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CHRISTMAS DINNER MENU 2022

STARTERS

ROAST TOMATO SOUP WITH CROUTONS
& A TOUCH OF GIN

CHEFS SPECIAL PRAWN COCKTAIL
WITH AVOCADO VINAIGRETTE

LENTIL & BEETROOT SALAD
WITH CINNAMON VINAIGRETTE

MAINS

STUFFED TURKEY ACCOMPANIED WITH
PARSNIP CREAMY PUREE, TOPPED WITH GRAVY

SLOW COOKED PORK TENDERLOIN SERVED WITH
RED CABBAGE COOKED IN CHAMPAGNE & RED FRUITS

SALMON ON CROUTE WITH SPINACH,
PINE NUTS & A CHARDONNAY SAUCE

PUMPKIN RISOTTO WITH GOAT CHEESE
& CARAMELISED PEPPERS

PUDDINGS

CINNAMON APPLE CRUMBLE SERVED
WITH RUM & RAISIN ICE-CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE
CREAMY RICE PUDDING

£40.00PP

ONLY AVAILABLE FOR PRIVATE EVENTS BETWEEN 15-70 PEOPLE

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CHRISTMAS BUFFET MENU 2022

STARTERS

SWEET POTATO & CARROT SOUP
WALDORF SALAD
SMOKED SALMON WITH FENNEL &
WATERCRESS SALAD PLATTER

MAINS

TURKEY ROLL WRAPPED IN BACON
WITH RED FRUIT SAUCE
BEEF RAGOUT INFUSED WITH THYME ESSENCE
HAKE GRATIN WITH HOLLANDAISE SAUCE

SIDES

TRADITIONAL ROAST POTATOES
BASMATI RICE
ROAST SEASONAL VEGETABLES
BREAD SELECTION

PUDDINGS

CHOCOLATE & ORANGE CAKE
TRADITIONAL CHRISTMAS PUDDING
WITH CARAMEL & RUM SAUCE
APPLE "TATIN" CAKE WITH CINNAMON

£38.50PP

ONLY AVAILABLE FOR PRIVATE EVENTS BETWEEN 15-70 PEOPLE

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CHRISTMAS CANAPES MENU 2022

MINI CHEESEBURGER WITH CARAMELISED ONION
& CINNAMON

SPICED LAMB KOFTA WITH RAITA

DILL CREAM CHEESE & SALMON CAVIAR ON BLINI

HALLOUMI & COURGETTE CAKES WITH GINGER
& CHILLI VINAIGRETTE

SPRING ROLLS SELECTION

BLACK PUDDING CROQUETTES WITH APPLE SAUCE

MUSSELS AU GRATIN

ROAST PEPPERS FOAM WITH QUAIL EGGS & SERRANO DUST

ASPARAGUS & SPINACH PANNA COTTA

IBERIAN PORK WITH BEARNAISE SAUCE

WILD MUSHROOMS & TARRAGON QUICHE

MINI FISH CAKES WITH TARTARE SAUCE

OPTIONS & PRICE PER PERSON:

A VARIETY OF:

4 CANAPES: £12PP

6 CANAPES: £18.50PP

8 CANAPES: £22.50PP

10 CANAPES: £28.50PP

ONLY AVAILABLE FOR PRIVATE EVENTS BETWEEN 15 – 70 PEOPLE

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