

Gala Brunch on December 25th, 2026

Served from 13:00 hrs to 15:00 hrs.

WELCOME DRINKS

Strawberry Mimosa | Mango Smoothie

STARTERS BUFFET

MEDITERRANEAN TABLE

Quinoa and beetroot Hummus | Fresh herb Tabbouleh | Quinoa and mint salad
Mediterranean cheese board with walnuts and grapes | Guacamole with "Picos de gallo" | Salmon and mango Poke Bowl
Pumpkin and apple soup | Selection of Savory pastries | Fresh vegetable Crudités | Flavored Basmati rice

MAIN COURSE, SERVED AT THE TABLE

Low-temperature poached salmon, resting on a toasted cauliflower cream,
accompanied by steamed Parisienne potatoes

or

Braised roast beef with a light demi-glace, served with a truffled parmentier (Halal)

or

Turkey tenderloin in a creamy apple and dried fruit sauce, served with glazed seasonal vegetables

or

Roasted vegetable lasagna with a Grana Padano cream (vegetarian)

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Served with a selection of Gourmet Breads & Verdejo white wine or Tempranillo red wine
or Beer or a soft drink or mineral water.

KIDS OPTION

Mini crispy chicken Burger with fries

or

Smooth creamy pasta

INTERNATIONAL CLASSICS DESSERTS SELECTION BUFFET

Cheesecake | Tiramisu | Warm brownie | Seasonal fruit selection | American style carrot cake

PRICE

Adults

69,00€

Children up to and including
ten years of age

29,00€

Reservations confirmed and paid for prior to December 11th will receive a 10% discount

MAIN COURSE SELECTION IS REQUIRED AT THE TIME OF BOOKING

For reservations contact: plus@crownresorts.com +34 952 93 36 74