GOLF COSTA ADEJE

EVENT MENUS

CLUBHOUSE MENU

Green salad with cheese textures and dried fruits vinaigrette

***

Cod confit on creamy sweet potato and onion emulsion

Or

Pork filet mignon with almogrote sauce and potato stew

***

Apple tatin with sour sauce and Madagascar vanilla ice cream

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Water, Soft Drinks, Beer, White & Red Wine, Cava and Coffee.

PVP. 70,00€
Prices including 7% VAT

MENÙ HOLE IN 1

Pumpkin cream soup with roasted cheese and coriander oil

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Sweet potato and octopus salad, with paprika mayonnaise sauce

Salmon supreme with a lemon sauce, leek potatoes and vegetables

Or

Mini Wellington of Iberian pork cheeks with mushroom sauce, with asparagus wrapped in bacon and carrots

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Green apple & blackcurrant sphere with passion fruit cream

***

Water, Soft Drinks, Beer, White & Red Wine, Cava and Coffee.

PVP. 90,00€
Prices including 7% VAT

COSTA ADEJE GOLF

Prawns wanton on white garlic and trout roe

Chicken consommé with truffle oil & minced free -range chicekn breast meat

Sea bass crown with vegetables ,over celery puree & gravy

Mojito sorbet

Beef tenderloin medallion with red wine souce , potatoes & baby vegetables

Chocolate cube, crispy contrast & spice sauce

Water, Soft Drinks, Beer, White & Red Wine, Cava and Coffee.

PVP. 120,00€
Prices including 7% VAT

CANARIAN FOOD STATION

Cold dishes

Mini octopus salad
Assorted canarian cheeses
Potatoes salad
Roast pork leg and avocado toast
Potatoe stew with mackerel and red onions

Hot dishes

Adeje style chicken taco
Skewered cuttlefish and black potato
Codfish croquette
Potato, rib and corn on the cob
Shredded goat meat mini arepa

PVP. 25,00€
Prices including 7% VAT
**Minimum of 20 Pax.*

IBERIAN FOOD STATION

Cold dishes

Traditional Andalusian gazpacho
Spanish omelette tapa
Mini mussel salad
Iberian ham with tomato bread
Manchego cheese tapa

Hot dishes

Iberian cured ham croquette with tomato alioli
King prawns with garlic
Black rice casserole
Iberian pork tataky
Small casserole of ratatouille and quail eggs

PVP. 35,00€

Prices including 7% VAT
**Minimum of 20 Pax.*

INTERNACIONAL FOOD STATION

Cold dishes

Assorted coloured canapés
Caprese brochette
Voul a Vent with creamy foie gras
Sea bass ceviche with mango emulsion
Smoked salmon roll with caramelised apple ,
and dill cream cheese

Hot dishes

Crispy king prawns with lime mayonnaise
Wild mushroom croquettes
Teriyaki chicken brochettes
Bao Bread with larded Iberian pork cheek
Mini stuffed pita with various fillings

PVP. 40,00€
Prices including 7% VAT
**Minimum of 20 Pax.*

SWEET MOMENTS

Assortment of sweet treats

Flavoured macaroons

Mini stuffed pancakes

Fruit brochettes

Mini French pastries

Chocolate Fountain and seasonal fruit brochettes

PVP. 20,00€

Prices including 7% VAT

**Minimun of 20 Pax.*

LUNCH MENU LOS OLIVOS

Sweet potato and octopus salad, with mayonnaise and paprika sauce

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Pork fillet mignon with almogrote sauce accompanied with potato stew

Or

Salmon supreme with lemon sauce, leek potatoes and vegetables

***

Apple tatin with sour sauce and Madagascar vanilla ice cream

***

Water, Soft Drinks, Beer, White Wine, Red Wine, Cava and Coffee.

PVP. 55,00€
Prices including 7% VAT

LUNCH MENU LOS OLIVOS TERRACE

Avocado gazpacho with tomato and crispy onion

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Cod on creamy sweet potato with an onion emulsion

Or

Free-range chicken taco, with cava sauce, potato pudding, carrot and glazed courgettes

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Paisaje del Teide
Assortment of traditional Canarian desserts

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Water, Soft Drinks, Beer, White Wine, Red Wine, Cava and Coffee.

PVP. 55,00€
Prices including 7% VAT