

Let's celebrate Christmas

EUROSTARS HOTEL EXCELSIOR

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EUROSTARS
HOTEL COMPANY


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SUITES

EUROSTARS

HOTEL COMPANY

Dear clients:

We are delighted to present our proposals for the upcoming Christmas and New Year festivities.

All of us professionals who are part of the Eurostars Excelsior 5* Hotel will be at your disposal so that you can enjoy this special day.

For more information and to reserve, you can contact:

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Food & Beverage Manager
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Kind regards,

www.eurostarshotelcompany.com



CHRISTMAS EVE DINNER



STARTERS

Welcome drink with Amouse bouche

MAIN COURSES

Mediterranean amberjack, ginger, lime and pomegranate with broccoli velouté

Smashed sweet pumpkin with black rice, clams and sea asparagus

Salted "candy" stuffed with red tuna and buffalo stracciatella cheese, aromatized with Amalfi lemon Crustacean and Cantabrian anchovies emulsion

The "fried cod" Traditional and chickpea hummus, semi-dry cherry tomatoes tempura leeks and flavoured raspberry onions

The traditional "Insalata di rinforzo" salad

DESSERTS

Cannoli parfait with crispy wafer and orange chocolate coulis

Traditional Christmas delight

MENU INCLUDES

D.O.C wine selection

€ 120

Price per person
VAT included

CHRISTMAS LUNCH

STARTERS

Welcome drink with Amouse bouche

MAIN COURSES

Carpaccio of Podolico beef, bufala stracciatella cheese, lemon jelly, toasted hazelnut and fermented black figs

As per neapolitan Christmas tradition
"The Minestra Maritata"

Fresh cannoli pasta with ricotta cheese, porcini mushrooms, pistachio, eggplant mousse and ossobuco flavor

Veal with purple cabbage, Vesuvian apricot, celeriac puree and barolo sauce

DESSERTS

Eclair with hazelnut and pistachio, dehydrated raspberries

Traditional Christmas delight

MENU INCLUDES

D.O.C wine selection

€ 120

Price per person
VAT included

NEW YEAR'S EVE DINNER

STARTERS

Welcome drink Prosecco Valdobbiadene, finger y Amuse bouche

MAIN COURSES

Red tuna tartare on the ripe mango with oyster mayonnaise, lemongrass jelly and squid ink salted cracker

Braised "Watercolour" Franciacorta with red Mazzara prawns in mandarin oil and Calabrian liquorice powder

Stuffed Variegated sunflower with real octopus potatoes creams and lemon thyme, in the seafood consomme and puffed Kombu

Baked of Pezzogna sandwich with eggplants and datterini tomatoes, vegetables mosaic lobster bisque and smoked saffron

DESSERTS

Berry cheesecake with tangerine sauce

Traditional dessert buffet

Coconut and Hulznut parfait with nougat crumbs and salted caramel

AFTER MIDNIGHT

Pork leg in lentil soup, artisan panettone, Christmas sweets and seasonal fruit

MENU INCLUDES

D.O.C wine selection

Price per person
VAT included

€ 380

INFORMATION

PRICES

The prices of the menus are inclusive of VAT and for person.

RESERVATIONS

Reservation in advanced is required. We will accept changes in the menu or number of participants up to 24 hours before.

INTOLERANCES AND/OR ALLERGIES

Please be so kind to inform us in advance of any food allergy or intolerance, so that our Staff can assist you with a different choice



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CONTACT

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