
Happy
Holidays

Dear Guestes

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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Christmas Eve Dinner

Amouse bouche with a welcome glass of Prosecco

★

Cannolo filled with buffalo ricotta, Mazara red prawn and lumpfish roe

★

Tubettoni with lobster and potato, cassis cream and basil chlorophyll

★

Multicoloured fagottino filled with sea bass and lime, served in a light broth of Gulf clams and piennolo tomatoes

★

Oil-poached cod loin on broccoli cream, with raspberry sweet and-sour onion in tempura leek

★

Traditional insalata di rinforzo

★

Rum biscuit with ricotta, Williams pear and dark chocolate

★

Mineral water and wines from our selection included

★

BEVERAGES

Still water and Excelsior Selection wines

125€



Christmas Lunch

Amouse boche with a welcome glass of Prosecco

★

Marinated beef with raw escarole, charcoal-glazed mushrooms and herb yoghurt sauce

★

Gragnano rigatoni with artichoke hearts, crispy guanciale and melted Carmasciano pecorino

★

In keeping with Neapolitan tradition: “Minestra Maritata”

★

Braised veal cheek with celeriac and purple tuber crisps with black truffle

★

Pastiera semifreddo with vanilla sponge glazed with mandarin

★

Dessert buffet featuring traditional specialities from Campania

★

BEVERAGES

Still water and Excelsior Selection wines

125€



New Year's Eve Dinner

Trio of raw fish: red snapper tartare, Sicilian bluefin tuna and salmon with ponzu sauce

★

Carnaroli rice pearls with samphire liquid, seafood sauce bergamot aroma and shellfish powder

★

Bronze-die durum wheat eliche pasta, finished with blue lobster meat and its bisque roasted cherry tomatoes and black truffle

★

Brown grouper steak with smooth artichoke cream and potato mille-feuille with buffalo cheese fondue

★

White chocolate cheesecake with raspberry glaze and passion fruit on a Black Forest crumble

★

AND AFTER MIDNIGHT

Zampone with lentils, panettone, artisan Christmas sweets and seasonal dried fruit and nuts

★

BEVERAGES

Still water, Excelsior Selection wines & Champagne

400€



Conditions

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.



EUROSTARS
HOTEL COMPANY