Let's celebrate Christmas

EUROSTARS CENTRALE PALACE 4*















EUROSTARS

Dear Guests:

Below we present a unique and diverse selection to make your celebration a success.

Do not hesitate to ask us for help if you want to make a menu at your convenience, we will be happy to assist you.

All the professionals who are part of the Hotel Eurostars Centrale Palace will be at your disposal so that you can enjoy this special day.

Best regards,

If you are interested, have any questions or want us to prepare a tailored menu for you, do not hesitate to contact us at:

Contact: Angelo Pitarresi Operations manager

E-mail: manager@eurostarscentralepalace.com

Telephone: +39 091 336666

www.eurostarshotelcompany.com



CHRISTMAS EVE DINNER



STARTER

Appetizer of the tradition (Cauliflower in batter, Octopus salad, Sweet and sour blue fish, Fried ricotta and caciocavallo)

FIRST COURSE

"Calamarata" with prawns and artichoke hearts

SECOND COURSE

Sicilian-style grouper steak (tomatoes, olives, capers, onions and oregano)

Baked potato medallions

DESSERT

Puff pastry with ricotta, chocolate and candied fruit

Drinks not included

45,00€



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STARTER
Truffle egg with caciocavallo foam and flute of prosecco

Puff pastry with shellfish and cream of Mazara red prawns

FIRST COURSES

Risotto with borage cream and marinated squid with limoncello and coconut milk

Busiati with amberjack, wild fennel and confit cherry tomatoes

SECOND COURSES

Roll of snapper on aubergine cream

Lemon sorbet

Nebrodi black pig bacon cube caramelized with honey and ricotta flan $\,$

Cotechino and lentils

DESSERT

Cheese cake with berries and chocolate land

CELLAR

White wine "La Segreta" and red wine "Regaleali" Planeta cellars
Prosecco Bollè
Mineral water San Benedetto, coffee and amari

130,00€

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CONTACT

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