





GRAN  
HOTEL  
INGLÉS  
MADRID 1886



*Menus and Brunches  
Christmas 2024*



*From Gran Hotel Inglés in  
Madrid, we wish you happy  
holidays and a happy new  
year!*



GRAN  
HOTEL  
INGLÉS  
MADRID 1886

# *Santa Claus Show Brunch*

## NATURAL JUICES

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Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

## COCKTAILS & CHAMPAGNE

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*Champagne Perrier-Joüet*

*Margarita 1800 Blanco*

*Mimosa*

*Cosmopolitan*

*Kir Royale*



## TO CONTINUE

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Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Seasonal fruit salad

Homemade hummus served with Arabic bread

Gyozas

Selection of smoked meats: salmon, cod, sardines, peppers, olives...etc.

Selection of cured meats and national cheeses: Iberian ham, Italian mortadella, cured cheese...etc.



# *Santa Claus Show Brunch*

## MAIN TO CHOOSE FROM

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Eggs Benedict on English muffin with smoked salmon or avocado

Artisan pastrami sandwich, with melted tetilla cheese and pickles

Avocado toast on scrambled eggs (eggless option available)

Gran Hotel Inglés style hamburger

Bao bun with pulled pork



## CHOICE OF DESSERT

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Christmas dessert trolley

*From 37,00€ pp*

# *Christmas Eve December 24*

## APPETIZERS

Acorn-fed Iberian ham  
Guillardeau n°5 oyster with ponzu sauce  
Christmas consommé



## MENU

Monkfish carpaccio with tomato, lime and garlic confit  
Slices of sweet potato, caramelized smoked eel and chanterelle puree with vanilla  
Chocolate cone with foie gras and mango  
Hake in béarnaise sauce and fondant potatoes  
Glazed veal shank with pumpkin parmentier grilled in Jospet

Nougat and ginger log  
Petit fours and Christmas sweets



## WINERY

Menade Verdejo Organic Verdejo D.O. Rueda  
Marqués de Vargas Reserva 2018 D.O. Ca. Rioja  
Celler Kripta Singular Magnum D.O. Cava

175,00€ pp



*Children's Menu December 24*

APPETIZER AT THE TABLE

Acorn-fed Iberian ham  
Iberian ham croquettes

MENU

Fresh pasta with homemade bolognese sauce

Your choice:

Grilled hake with french fries or salad



o

Iberian pork with french fries or salad

DESSERT

Homemade cheesecake GHI style

*75,00€ per person. Valid for children up to 12 years old.*



# Brunch December 25

## NATURAL JUICES & COFFEE

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Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

Our premium selection of coffees



## COCKTAILS & CHAMPAGNE

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*Champagne Perrier-Joüet (included)*

*Margarita 1800 Blanco*

*Mimosa*

*Cosmopolitan*

*Kir Royale*



## TO CONTINUE

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Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Our assortment of refined mini sandwiches: fresh cheese, truffle and port raisins; smoked salmon croissant and tender sprouts & pastrami brioche, raifort sauce and pickles.

Selection of smoked fish and seafood: salmon, cod, prawns...etc.

Selection of cured meats and national cheeses: Iberian ham, Italian mortadella, cured cheese...etc.





## *Brunch December 25*

### MAIN TO CHOOSE FROM

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Spinach cannelloni, choice of boletus and ricotta cheese (vegetarian option)

Traditional Sirloin Wellington with creamed spinach and noisette potatoes.

Skewered hake in béarnaise sauce and fondant potatoes





### CHOICE OF DESSERT

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Christmas dessert trolley

*From 85,00€ pp*





# *New Year 's Eve December 31*

## APPETIZERS

Acorn-fed Iberian ham  
Guillardeau n°5 oyster with ponzu sauce  
Corn and black truffle cream



## MENU

Pomegranate, avocado and grilled lobster salad  
Foie Baklava  
Zucchini flower with payoyo cheese and osetra caviar  
Northern salmon and bluefin tuna marble  
Turbot Meunière style with snow peas, pods, peas and broad beans  
Wagyu tenderloin with braised boletus mushrooms

Chocolate, orange and panettone clock  
Petit fours  
Lucky grapes, cotillion and Open Bar until 02:30am.

## WINERY

Menade La Misión Verdejo D.O. Rueda  
Marqués de Vargas Gran Reserva 2016 D.O.Ca. Rioja  
Champagne Perrier Jouët

425,00€ pp



# *Children's Menu December 31*

## APPETIZER AT THE TABLE

Acorn-fed Iberian ham  
Iberian ham croquettes

## MENU

Fresh pasta with homemade bolognese sauce

Your choice:

Grilled hake with french fries or salad

o

Iberian pork with french fries or salad

## DESSERT



Homemade cheesecake GHI style

Lucky grapes

Champin



*75,00€ per person. Valid for children up to 12 years old.*



# Lazy Brunch January 01

## NATURAL JUICES & COFFEE

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Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

Our premium selection of coffees



## COCKTAILS & CHAMPAGNE

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*Champagne Perrier-Joüet (included)*

*Margarita 1800 Blanco*

*Mimosa*

*Cosmopolitan*

*Kir Royale*



## TO CONTINUE

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Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Our assortment of refined mini sandwiches: fresh cheese, truffle and port raisins; smoked salmon croissant and tender sprouts & pastrami brioche with raifort sauce and gherkins.

Selection of smoked and seafood: salmon, cod, prawns...etc.

Oyster with ponzu sauce

Selection of national cured meats and cheeses: Iberian ham, Italian mortadella, cured cheese...etc.





# *Lazy Brunch January 01*

## MAIN TO CHOOSE FROM

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Our already popular sea urchin rice

Old-fashioned baked sea bass with creamed spinach garnish

Roast-beef served with truffled noisette potatoes





## CHOICE OF DESSERT

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Christmas dessert cart

Petit Fours

*From 125,00€ pp*





You can book all menus through:

[www.granhotelingles.com](http://www.granhotelingles.com)  
[welcome@granhotelingles.com](mailto:welcome@granhotelingles.com)  
by calling +34 91 360 00 01

or by asking our staff in the room



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