



HOTEL
ALICANTE
GOLF ****

BUSINESS
CLUB

BUSINESS MENU 2022



Menu 1

Menu 2

Appetizers to share

Duck ham salad, fried cheese cubes, tender sprouts and honey-mustard dressing.

Alicante's tomatoes, salted fish and belly tuna.

Little Artisans:
Caldero de Tabarca and liquid Alioli.
Black rice and cuttlefish.

Crunchy sachets:
Iberian pork shoulder and caramelized onions.
Coconut and kimchi prawns.

Main

Iberian pork cheeks in Port wine and thyme roasted potatoes.

Iberian pork loin, pear and pineapple chutney and potato trinxat.

Or

Or

Grilled sea bass and vegetable noodles.

Grilled corvina loin and baby tomato pisto, basil and pine nuts.

Dessert

Black forest cake.
Assorted Christmas sweets.

Eclair St Honoret filled with dulce de leche.
Assorted Christmas sweets.

Red and white wine.
Beer, soft drink and still water.

37€+10% Iva

42€+10% Iva

CONTACT

business@hotelalicantegolf.com

965 235 000 - 692 125 287

Menu 3

Individual starter

Cor de bou tomato tartar and Galicia sea cockles.

First course

Skrei cod loin and roasted peppers piperada.

Main

Iberian pork loin, red mojo and thyme potato.

Dessert

Artisan Torrija and battered ice cream.

Red and white wine, cava.

Beer, soft drinks and still water.

54€+10%Iva

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Vegetarian options

Individual starter

Quinoa salad, mango and sweet chili

First course

Crystallised artichoke flower, filleted almonds
and volcanic salt

Main course (Only with menu 3)

Mille-feuille of vegetables, mushrooms and red
pesto

Dessert

Same as the menu chosen by the company
or
Fruit salad

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BUSINESS CLUB CARD

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Exclusive promotions

Happy Holidays

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