



# Celebrate the magic of Christmas

EUROSTARS  
HOTEL COMPANY

# EUROSTARS

HOTEL COMPANY

Dear Guest,

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:

**Mario Volpe**

**Food & Beverage Manager**

**E-mail: [meetings@eurostarsexcelsior.com](mailto:meetings@eurostarsexcelsior.com)**

**Tel. +39 081 7640111**

**Fax: +39 081 7649743**



# Christmas Eve Dinner

Amouse bouche with welcome prosecco

Smoked octopus with teryaki sauce, liquid escarole, buffalo dressing and kumquat  
mayonnaise

Suffet Tortello pasta with redfish and red potatoes in seafood stew

Square Shaped spaghettoni pasta with sea storks coastal lemons and Nori seaweed powder

Braised Cod heart, cream of roasted peppers, purple potato chips and bergamot gel

Traditional "reinforcement salad"

Coconut parfait with Calabrian liquorice and bitter orange coulis

Delight Traditional Campanian buffet

Wines

D.O.C. selected Excelsior wines included.

€120

# Christmas lunch

Amouse bouche with welcome prosecco

Veal with tuna sauce "on my way" with wild herbs and  
Cilento black fig jam

Partenopean Christmas "Maritata Soup"

Stuffed "Diverse Sunflower" with ricotta cheese and smoked eggplants and Podolico  
caciocavallo cheese deep in cherry tomato's stew and toasted almonds

Baked Senese pork prickly pears with crispy artichokes and  
Nocerino spring onion

Filled Zuccotto Parfait with sheep ricotta and chocolate and mandarin glaze

Traditional Campanian delights buffet

D.O.C. selected Excelsior wines included.

## Wines

D.O.C. selected Excelsior wines included.

€120

# New Year's Eve dinner

Shrimp carpaccio with wakame and cherry gel, on the  
italian caviar and edible coral

Creamed Arboreo rice with blue lobster and burrata lemon cream  
on edible gold and matcha powder

Wheat Tubetti pasta with Sardinian clams and katsuobushi with  
pumpkin flowers

Baked local amberjack wrapped in zucchini and seared on beurre  
blanc, carrot pure vegetable ingot with winter herbs and smoked  
black salt

Baked lemon curd tart and meringue with raspberry crispy and  
wild mint powder

## AFTER MIDNIGHT

Zampone and lentils,  
artisan panettone - Christmas treats - nuts and seasonal fruits

## WINES

Selected Excelsior wines and Champagne included

€400

# 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.



EUROSTARS  
EXCELSIOR  
★★★★

Tel. +39 081-7640111  
info@eurostarsexcelsior.com  
Via Partenope 48 - Napoli

**[www.eurostarsexcelsior.com](http://www.eurostarsexcelsior.com)**

EUROSTARS  
HOTEL COMPANY