

FESTIVE & NEW YEAR MENU SAMPLES



## INTRODUCTION TO OUR SERVICES

The My Local Concierge Private Chefs have over 40 years of experience working with Private and Corporate clients in Luxury Villas in Marbella. A team led by Curro Rodriguez & Julia Girauldo they pride themselves in their team's professional yet personable approach and their ability to create elegant and memorable dining experiences for those living or visiting the Marbella area. Whether you are looking for a stress-free family meal this festive period, an introduction to authentic local cuisine, an elegant soirée or a fun & sociable gathering of friends our Private Chefs will wow you and your tastebuds with their talent and culinary flair.

We have prepared a selection of menus exclusive to My Local Concierge clients within this brochure however, we have a very flexible approach, our services are designed to be totally personalized to your requirements so please feel free to adapt and also suggest alternatives and we will be happy to listen and design a menu for you. We can also create special menus for children or adapt the adult's menu to ensure that everyone at the table is happy and timings of meals are also flexible.

Within this brochure our pricing is calculated on a per person basis for groups of 7-19 persons within the Marbella area from Calahonda to Estepona. We are naturally willing to work outside of this area but a small surcharge applies to cover staff transportation. Children under 12 are charged at half price.

For smaller groups please enquire.

The fees quoted include:

- Head Chef
- Waiting staff
- Shopping and full cost of groceries
  - Preparation and Cooking
- Glassware and crockery if required
  - Serving
- Clearing and Cleaning

Wine Pairing also available, please ask for further details

## CHRISTMAS EVE MENU 1

### APERITIF

Foie Gras Mi-Cuit Crostini with Cardamon Infused Red Apple & Pistacho Nut Crunch

### STARTER

Beetroot Carpaccio with a King Prawn, Avocado & Potato Salad Centre, Kalamata

### MAIN COURSE

Slow cooked Lamb with a Rioja Jus & Sweet Potato Robouchon

OR

Fillet of John Dory with a Mustard, Langoustine & Cream Sauce served with  
Cauliflower 3 ways

### DESSERT

Braised Pears in Rioja Wine, Vanilla Pod Ice Cream

Cheeseboard with Grisinni, Crackers, Chutneys, Dried Nuts & Fruits

105,00€ per person

*Price does not include iva*



## CHRISTMAS EVE MENU 2

### APERITIF

Foie Gras Mi-Cuit Crostini with Cardamon Infused Red Apple & Pistacho Nut Crunch

### STARTER

Red Tuna Tartar, Wasabi Guacamole & Sesame Yogurt

### MAIN COURSE

Chateaubriand served with a selection of sauces:  
Bernaise, Sweet Mustard, Cabrales Blue Cheese, Peppercorn  
Served with Green Vegetables, Wild Mushroom Ragout and Chateau Potatoes

### DESSERT

White Chocolate & Almond Nougat Mousse

4 Variety Cheeseboard with Grisinni, Crackers, Chutneys, Dried Nuts & Fruits

126,00€ per person

*Price does not include iva*



## CHRISTMAS DAY MENU 1

### STARTERS

Gravadlax Platter  
Paté de Campagne with Tomato Chutney & Rustic Toasted Bread  
Goats Cheese & Caramelised Red Apple Crostini with a Japapeño, Honey & Pumpkin Seed Topping

### MAIN

Roast Turkey and All the trimmings  
Classic Stuffing with Pork, Walnuts and Herbs  
Sautéed Green Beans & Carrot Batons  
Braised Red Cabbage  
Honey Roast Parsnips  
Risolée Baby Potatoes with a Rosemary Butter  
Bread & Onion, Shallot & Red Wine, English Mustard, Horseradish and Turkey Sauces

### DESSERT

Eton Mess Trifle  
4 Variety Cheeseboard with Grisinni, Crackers, Chutneys, Dried Nuts & Fruits

107,00€ per person

*Price does not include iva*





## CHRISTMAS DAY MENU 2

### STARTERS

Gravadlax Platter

Paté de Campagne with Tomato Chutney & Rustic Toasted Bread

Goats Cheese & Caramelised Red Apple Crostini with a Jalapeño, Honey & Pumpkin Seed Topping

### MAIN

Garlic & Rosemary Roasted Rib of Beef & Trimmings

Roast Tomatoes with Herbs & Genovese Pesto  
Sautéed Green Beans & Carrot Batons  
Risolée Baby Potatoes with a Truffle Butter

Bearnaise, Peppercorn, Gravy & Sweet Wine Reduction Sauces

### DESSERT

Chocolate Coulants with Red Berry Salad & Vanilla Ice Cream

4 Variety Cheeseboard with Grisinni, Crackers, Chutneys, Dried Nuts & Fruits

117,00€ per person

*Price does not include iva*



## BOXING DAY MENU

**Delivered to the centre of the table in sharing platters and ideally served as lunch  
or in the evening as a dinner**

Iberian Ham Bruschettas with Tomatoes and Basil Oil

Avocado, King Prawn and Cherry Tomato Cocktail

Roast Salmon with an Ali Oli Glaza

Roast Loin of Pork with a Sweet Wine Reduction Sauce, Sultanas & Shallots

Crunchy Broccoli & Sautéed Bacon Salad

Classic Potato Gratin

### DESSERT

Almond & Mascarpone Mousse over Buttersponge

85,00€ per person

*Price does not include iva*



# My Local Concierge

CATERING & PRIVATE CHEF DEPARTMENT



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## SPANISH GOURMET FOR ALL OCCASIONS

### STARTERS TO SHARE

*Please choose 3 options to be served centre of the table as sharing style*

Butterfish Tataki with a Beurre Blanc Sauce & Pickled Vegetables  
Chargrilled Octopus served over a Tomato Ajoblanco  
Beef Tomato Tartar with a Green Olive Jus (V)  
Iberian Pork Fillet Stuffed with Iberian Ham & Roasted Peppers Salad  
Red Tuna Tartar over Crystal Bread, Tomato in 3 Textures, Extra Virgin Olive Oil  
Chargrilled Aubergines with Soya Honey & Katsobushi (V)

### MAIN COURSES

*Please choose 1 option to be served plated to the table*

Fillet of John Dory with Wild Mushrooms, Black Garlic & Almond Sauce  
Cod Loin with Clams in a Txacoli Sauce  
Roast Piglet Terrine off the Bone with a Pumpkin Chutney, Ginger & Vanilla Jus  
Iberian Cheeks Braised in Montilla Moriles Wine served with a Truffled Potato  
Robuchon

### DESSERTS

Spanish Traditional Rice Pudding with Vermouth & Oranges

Price per person: 117,00€

*Price does not include iva*



## NEW YEAR'S EVE MENU

### APERITIF

Grilled Scallops with a Thai Red Curry & Dill Cream, Broccoli Purée

### STARTER

Lobster Strudel with a Vermouth & Saffron Cream

### MAIN COURSE

Galician Fillet Mignon with a Black Truffle & Boletus Sauce  
Potato Gratin & Grilled Vegetables Tower

### DESSERT

Chocolate Coulants with Red Berries Salad & Vanilla Ice Cream

4 Variety Cheeseboard with Grissini, Crackers, Dried Nuts & Fruits

Price per person: 135,00€

*Price does not include iva*





## BOOKING PROCESS

1. Contact our team
2. Discuss your Individual requirements
3. Finalise your personalised menu following a consultation with one of our Private Chefs
4. Make a deposit of 50% to secure the date
5. Pay the balance no later than 24 hours before your chosen date

If you wish to have a chef on a more frequent basis across the festive period we can happily assist and tailor a series of menus for you to suit your different requirements with an individual quotation for the service.

Email : [marbella@mylocalconcierge.com](mailto:marbella@mylocalconcierge.com)  
Call : +34 951 127 071

For more information about our Concierge and Lifestyle Management services  
[www.mylocalconcierge.com](http://www.mylocalconcierge.com)  
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