



Xmas Menu

Home » Xmas Menu – Becketts Marbella

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4 courses for €85.00 per person

Doors open 1pm, dining from 1.30pm

We are now taking bookings for Xmas Day. Space is limited, so please book early to avoid disappointment. Please email info@beckettsmarbella.com or call 0034 952 86 88 98 to make your reservation

Starters – choose from one of the following

Roasted Butternut Squash Soup with homemade rye bread.

Organic smoked salmon, crab meat and prawn mousse served with a caper dressing & horseradish crisps.

Lobster & Clam mixed seafood chowder with a dill and pernod cream.

Chicken liver pate, wild berry compote, foie gras cream & warm toast.

Pan seared asparagus, pouched hens egg with a bacon & parmesan cream dressing.

Crostini of wild mushroom & blue cheese with a brandy & white truffle oil.

Mains – choose from one of the following

Traditional Turkey & honey roast ham with sage & onion stuffing & all the trimmings.

Pan seared king scallops with a herb crust served with a red wine reductions and spinach crisps.

Surf & turf with tiger king prawns, garlic butter and cauliflower puree.

Risotto of wild mushroom with truffle oil and asparagus spears.

Grilled turbot with sautéed greens in a saffron Pernod sauce.

Desserts – choose from one of the following

Traditional Christmas pudding with a brandy & cognac glazed Chantilly cream.

Sherry Trifle with a wild berry compote inside a sugar cage.

Warm apple crepes flamed calvados, served with vanilla ice cream and apple crisps.

Chocolate tart with fresh raspberries and basil ice cream.

Carpaccio of marinated Pineapple, passion fruit seeds and cinnamon ice cream.

***** **Beckett's classic cheese board with homemade chutneys.** *****