



# EVENTS BROCHURE 2025

HOTEL DE LONDRES Y DE INGLATERRA

Calle Zubieta, 2  
Donostia - San Sebastián



# SERVICIOS

- 1** | COFFEE  
BREAK
- 2** | BRUNCH
- 3** | COCKTAIL
- 4** | BUSINESS LUNCH &  
GROUP MENUS
- 5** | SPECIAL  
EVENTS MENUS





# 1

## COFFEE BREAK

### **STANDARD MENU**

Natural coffee

Decaffeinated

Teas and infusions

Natural Orange Juice

Mini gourmet pastries

€12 + VAT per person

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Our Coffee Break service will be set up in your meeting room on demand.

If you request our breakfast/coffee served at the table, the service will entail a supplement of €2 +VAT per person.

## A LA CARTE COFFEE BREAK

	Supplements per person
Fresh fruit mini-brochettes	€3,6
Fruit Salad Small Bowl with Honey	€3,6
Green Apple Smoothie Shot with Ginger and Lime	€3,6
Natural Yogurt with Nuts	€3,6
Mini bao bread with Arugula Salad and Fresh Cheese	€3,6
Avocado Blini with Smoked Salmon	€3,6
Iberian ham and tomato over sliced bread	€9,2
Spanish Omelette	€4,6
Cheese Board	€6,8
Soft drinks	€3,6
Assorted Mini Sandwiches	€5,7

Ask for our Vegetable Drinks (Oat milk, Soymilk, Lactose-free milk, Almond milk, etc.)





# 2

## BRUNCH

### **STANDARD MENU**

Natural coffee / Decaffeinated

Teas and Infusions

Fresh orange juice

Mini gourmet pastries

Stuffed croissant

Savoury snack

Mini ham and cheese sandwich

Mini salmon sandwich

Potato omelette pintxo

Yoghurt with red fruits

Small fruit salad

Wine

Soft drinks

€35 + VAT per person



# 3

## CÓCTEL

### OPTION 1

4 canapés\*  
45 minutes

€28 + VAT

### OPTION 2

8 canapés\*  
60 minutes

€39 + VAT

### OPTION 3

12 canapés\*  
90 minutes

€55 + VAT

Mineral Water, Wine, Soft Drinks & Beer

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Each extra Canapé: €5 + VAT

Supplement for Cava: €5 + VAT

*\* To choose from all available options. See details on next page*

# COCKTAIL CANAPÉS

## COLD OPTIONS

- Prawn brochette with traditional vinaigrette
- Tuna salad canapé with egg mimosa
- Canapé of Russian salad and tuna
- Gilda donostiarra de antxoa and chilli
- Fresh cheese canapé with shavings of Iberian ham
- Canapé of smoked salmon with soya mayonnaise
- Canapé of foie with sweet with apple jam
- Spoonful of octopus in salpicón (salpicon)
- Triangle of sheep's cheese with walnuts
- Iberian ham on cane bread
- Smoked salmon on bread bread

## HOT OPTIONS

- Warm salad of crab with truffle sauce
- Cod canapé with sautéed tomatoes
- King prawns in panko
- Cone of provolone cheese sticks in tempura
- Creamy mushroom risotto dish with shavings of Idiazabal cheese
- Hot spoon of mushroom stir-fried mushrooms
- Mushroom croquette
- Ham croquette
- Txipirones croquette
- Shot of cream of leek soup with smoked salmon
- Shot of cream of seafood cream with prawn brochette
- Shot of cream of lobster cream with cream tear
- Iberian cured pork with sautéed potato dices
- Skewered Iberian cured pork on a plate with pureed duchess
- Dish of battered hake with strips of piquillo peppers
- Mini veal burger with cheese on soft bread
- Txistorra pastry

## DESSERTS

- Assorted Pastry
- Mojito Sherbet Shot
- Maracuyá Sherbet Shot
- Fresh Fruit Salad Small Pot
- Red Fruit Custard Cup
- Sacher Cake Dices
- Cheese Cake Dices
- French toast with Baileys Dices



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BUSINESS LUNCH &  
GROUP MENUS

# 4

## BUSINESS LUNCH & GROUP MENUS

Menu: one starter, one fish or meat and one dessert. The menu choice will be the same for the whole group. Our Menus include Mineral Water, White Wine “Perelada”, Red Wine “Rioja Cune” and coffee.

Valid from Monday to Friday (except Friday evening)

€47 + VAT

- King prawn and avocado salad with traditional vinaigrette
- Seasonal vegetables with fried Iberian cured ham
- Donostia-style fish soup
- Creamy mushroom risotto with free-range egg yolk

- Codfish in tempura tempura on piperrada with black garlic mayonnaise
- Grilled gilthead bream on the back with garlic and baked potatoes
- Fillet of beef sirloin steak with new bridge potatoes and piquillo peppers
- Grilled pork sirloin steak on celeriac cream

- Our baked cheesecake
- Brioche French toast with crème anglaise
- Fresh fruit salad
- Yoghurt cream with red fruits



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SPECIAL EVENTS  
MENUS



CLOSED MENU



PERSONALIZED MENU

## CLOSED MENUS

All menus include mineral water, white wine Viña Perelada, rosé wine Navarro Las Campanas, red wine Rioja Bordón and coffee.

### MENU 1 - €68 + VAT

- Assortment of homemade fried food served at the centre of the table
- Mushroom and wild asparagus risotto with low-temperature eggs
- Grilled sea bass fillet with garlic potatoes
- Truffle cake with vanilla ice cream

### MENU 2 - €72 + VAT

- Warm baby squid salad with onion confit
- Turbot loin "oriotarra" style with vegetable bundle (1/2 portion)
- Toasted duck confit with apple puree and truffle sauce
- Mascarpone tiramisu tart with vanilla ice cream

### MENU 3 - €74 + VAT

- Assortment of pintxos of San Sebastian
  - Pico of Iberian ham
  - Octopus spoon with paprika mayonnaise
  - Skewered prawns with traditional vinaigrette
  - Small tray of Norwegian salmon with fresh cheese and dill
  - Shot of leek cream with diced foie gras and virgin olive oil
- Crunchy mushrooms and leek over seafood cream
- Roast hake with baked potato and traditional "refrito" (1/2 portion)
- Veal cheeks with their own gravy and sweet potato purée
- French toast au gratin with Baileys and ice-cream

### MENU 4 - €78 + VAT

- Iberian ham from Guijuelo
- Donostia-style red crab salad with crunchy bread crumbs
- Steamed hake loin on roasted pumpkin purée and pumpkin seed emulsion (1/2 portion)
- Roast lamb roasted at low temperature (1/2 portion)
- Basque cake with hazelnut ice-cream

### MENU 5 - €80 + VAT

- Duck salad with foie gras shavings in truffle oil
- 1/2 portion of black monkfish with txipiron risotto and pearls of olive oil
- Sirloin steak medallion with vegetable lasagne (1/2 portion)
- Freshly baked apple puff pastry with cream ice-cream

## PERSONALIZED MENU

Check the final price of your menu according to your choice

We have alternatives for vegetarians, people allergic or intolerant to certain foods.

### STARTERS

- Prawn carpaccio with citrus vinaigrette
- Brie cheese and tomato timbale with truffle oil
- Veal carpaccio with emulsified mushroom oil
- Truffle-scented Tudela cabbage with prawns and guacamole
- Mushrooms stewed with low-temperature home-produced eggs
- Iberian ham from Guijuelo served at the centre of the table
- Assortment of croquettes
- Foie terrine at the centre of the table

### SALADS

- Salad of cod flakes and crunchy bread crumbs
- Guacamole salad with lettuce hearts and prawns
- Salad of smoked salmon with diced avocado and dill oil
- Iberian prey salad with cubes of foie gras
- Txangurro warm salad with crunchy bread crumbs

### FIRST COURSES

- 1/2 grilled octopus on truffled potato with paprika oil
- 1/2 octopus and prawns on a crispy sheet of rice with old-fashioned vinaigrette
- Creamy rice (prawns, king prawns, mussels and squid)
- Duck and foie cannelloni with its consommé sauce
- Lobster cream with spider crab cannelloni in wonton paste
- Veal oxtail ravioli with its gelatinised consommé
- Escalope of foie gras on tender wheat with duck melt
- Salad of smoked salmon fillet with garden leaves and dill dressing
- Roasted scallop with carrot purée and assorted vegetables





## FISH

- 1/2 portion of charcoal-grilled monkfish with baked potato and American cream
- Sea bream on the back with garlic and clams
- Roast loin of sea bass with garlic potatoes
- Steamed roast hake with truffle potato dressing
- Roasted hake on sautéed edamame and sweet potato purée
- Turbot with tomato and basil vinaigrette

## MEAT

- Confit with apple purée and port sauce
- Venison loin with chestnut purée and roasted cabbage
- Sirloin steak medallion with vegetable lasagne (2/3)
- Grilled sirloin steak with vegetable bundle
- Iberian pork cheeks with potatoes and crunchy ham
- Taco of veal with apple chutney
- Boneless shoulder of lamb stuffed with foie gras and thyme mushrooms
- Sirloin sirloin steak with port wine and wedge potatoes

## DESSERTS

- Creme brulee with suzete sauce
- Warm pantxineta with fresh cheese ice-cream
- Sorbets and assorted ice creams
- Millefeuille of cream with apricot jam
- White truffle tart with strawberry ice cream
- Our cheesecake



## CONDITIONS

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- The number of guests to be invoiced will be confirmed by the customer 48 hours in advance.
- Any change in the agreed menu may be billed

## CONTACT DETAILS

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**Angélica Orallo**

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Grupos y Eventos

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