



EXCELSIOR HOTEL GALLIA MILAN

With the most special season of the year almost here, it's time to consider the perfect Christmas venue for your festive celebration. The Excelsior hotel Gallia, Milan offers 7 unique venues, from the roof top Terrazza to the Cupola room. Under the consultancy of the Cerea family, the Lebano brothers have created a unique Epicurean Festive Menu to help you to customize and create the perfect Christmas event.



Epicurean Christmas Delights

2 hours Christmas Cooking Class

From minimum 8 to maximum 12 guest
110 € plus VAT & per person

Standing Cocktail Menus

Cocktail 1
50 €
3 Cold, 3 Hot & 2 Entrée

Cocktail 2
60 €
4 Cold, 4 Hot & 3 Entrée

Cocktail 3
80 €
6 Cold, 6 Hot & 6 Entrée

Beverage package for 2 hours
Including sparkling wine, white & red wine, soft drinks, juices, water, tea & coffee
25 €

All prices plus VAT & per person

Above an amount of 25 guest no room rental will be applied

Cold Finger Food

Salmon roll, herbs, sour cream and spinach
Foie gras parfait, spiced bread and orange mustard jam
Meat terrine with small pickles
D'Oggiono ham and foie gras roll
Tuna tartare, orange and black olives
Croutons with Bureola meat
Sour baby carrots, hazelnut crumbles and lemon mayonnaise
Salted Cannoncino filled with Robiola cheese and walnuts
Bread, butter and anchovies

Hot Finger Food

Vanilla Cotechino and potato cream
Foie gras crème brûlée and hazelnut
Veal meatballs sautéed in white wine and sage
Soaked baby octopus and whole wheat croutons
Fried Provola cheese and anchovies coated in breadcrumbs with mint
Eel tempura and herbal foam
Fruit and vegetable tempura
Cheese bigné and rosemary
Fried seafood

Entrée

Polenta, Zola cheese and salami from Bergamo
White polenta cream, codfish and lime meringue
With soy roasted tuna
Codfish tripe, tomato sauce and smoked potato foam
Bread and Salamella sausage
Chickpea and spelt soup with pork snout
Mixed salad
Mushroom and potato Cappuccino with black truffle
Mantuan pumpkin mousse, amaretto biscuits and gorgonzola

As epicurean highlight of all cocktails we are serving our home-made Panettone e Torrone

Set Menus

3 Course

60 €

1 Starter, 1 Entrée or Main Course
1 Dessert

4 Course

80 €

1 Starter, 1 Entrée or Main Course
1 Dessert

5 Course

100 €

1 Starter, 1 Entrée or Main Course
1 Dessert

Beverage package for 2 hours
20 €

Beverage package for 2.5 hours
22 €

Beverage package for 3 hours
25 €

Beverage package for 30 minutes
Sparkling wine, white & red wine, soft drinks, juices, water, tea & coffee

Extra hour beverage package
15 €

All prices plus VAT & per person

Starters

White corn cream with milk, stewed cod fish and Taggiasche olives
Game terrine marbré, mixed salad and green apple
Grilled octopus and mixed salad
Stewed endive, pears and black truffle
Foie gras terrine, country bread and mustard jam

Entrée

Casoncelli from Bergamo, corn, spinach and black truffle
Plin ravioli, roast meat sauce and sage
Milanese risotto and baby octopus ragout
Risotto with radicchio and Taleggio fondue
Maccheroncelli, hare ragout

Main Course

Sea bass, pumpkin, liquorice and chard
Catch of the day, artichokes, potatoes and white wine sauce
With Valcalepio wine braised beef cheek, sautéed vegetables and polenta
With port wine braised beef shoulder, chestnut and potatoes
Mora pork fillet in crust, sautéed endive and foie gras sauce

Dessert

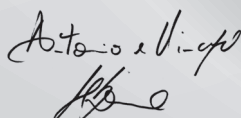
Mont Blanc Excelsior Gallia
Orange, chocolate and cinnamon
Our Tiramisù
Torrone ice cream with red fruits and chocolate topping

**As epicurean highlight of all set menus
we are serving our home-made petit fours, Panettone e Torrone**

Toasting Sparkling Wines

Bisot Prosecco Bel Star 0.75 35 €	Bisot Prosecco Cartizze DOCG 0.75 45 €	Le Marchesine Franciacorta Brut 0.75 55 €
Ferrari Perlè Trento DOC 0.75 75 €	Champagne Ruinart Brut 0.75 95 €	Champagne Ruinart Rosé 0.75 125 €

Antonio e Vincenzo Lebano



EARLY BIRD SPECIAL

Book your event before 31 October 2019 with at least 150 people and receive a € 5 discount per person (except cooking class).
Contact our event specialist at: event.excelsiorhotelgallia@luxurycollection.com