

EVENTS BROCHURE 2024



HOTEL DE LONDRES Y DE INGLATERRA

Calle Zubieta, 2
Donostia - San Sebastián

SERVICES

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

10.5€ + VAT per person

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 € 1.6 per person.

A LA CARTE COFFEE BREAK

	Supplement s per person
Soft drinks	3.3€
Fresh fruit mini-brochettes	3.3€
Spanish Omelette	4.3€
Assorted Mini Sandwiches	5.4€
Cheese Board	6.5€
Iberian ham and tomato over sliced bread	8.6€

HEALTHY CORNER

	Suplemento por persona
Mini bao bread with Arugula Salad and Fresh Cheese	3.3€
Avocado Blini with Smoked Salmon	3.3€
Green Apple Smoothie Shot with Ginger and Lime	3.3€
Natural Yogurt with Nuts	3.3€
Fruit Salad Small Bowl with Honey	3.3€

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

32€ + VAT per person



3 | COCKTAIL

OPTION 1

Includes four choices among all our options.
Cocktail service duration: 45 minutes

26€ + IVA

OPTION 2

Includes eight choices among all our options.
Cocktail service duration: 60 minutes

37€ + IVA

OPTION 3

Includes twelve choices among all our options.
Cocktail service duration: 90 minutes

53€ + IVA

Beverages included: Mineral Water, Wine, Soft Drinks & Beer

Supplement for Cava: 4.5€ + VAT per person

Price of each extra Canapé to add to any Cocktail option: 4.5€ + VAT per person

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



4 | BUSINESS LUNCH & GROUP MENUS

Valid from Monday to Friday (except Friday evening)

STARTERS

- 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

MEAT & FISH

- 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

DESSERTS

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

- You can compose your own menu by choosing 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.

44€ + VAT

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SPECIAL EVENTS MENUS



CLOSED MENUS



PERSONALIZED MENUS



CLOSED MENUS

MENU Nº 1

- 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

65€ + VAT

MENU Nº 2

- 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

69€ + VAT

Our Menus include Mineral Water, White Wine “Perelada”, Rosé Wine “Las Campanas”, Red Wine Bordon and coffee

MENU Nº 3

- 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

71€ + VAT

MENU Nº 4

- 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

75€ + VAT

MENU Nº 5

- 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

77€ + VAT

PERSONALIZED MENUS

CHECK THE FINAL PRICE OF YOUR MENU
ACCORDING TO YOUR CHOICE

STARTERS

- Prawn carpaccio with citrus vinaigrette
- Brie cheese and tomato timbale with truffle oil
- Veal carppaccio 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 wanton 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

Please contact us if you need alternatives for vegetarian, allergic or other specific menus such as alimentary intolerance.





CONDITIONS

- 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

Angélica Orallo

Sales & Events Manager

convenciones@hlondres.com
(+34) 943 440 770 - 660 956 624

Zubieta, 2
20007 - Donostia / San Sebastián

