

# Celia

*Amsterdam*



## A COZY CHRISTMAS AT CELIA

Get ready to spark this Christmas at Celia Amsterdam. Whether you celebrate with your loved ones, your colleagues or entire family, we are happy to host you & your group during the most magical time of the year.

Indulge in a festive brunch or dinner, featuring cherished Christmas dishes served in a Celia kind of way.

For groups, we offer the choice of a 3- or 4-course menu. Our menus feature a blend of seasonal ingredients and dishes, each with a festive flair, to surprise and delight your guests.

Please reach out to us, sharing your preferences and desires, and we're excited to collaborate to create an unforgettable Christmas brunch or dinner.



## 3 - COURSE PACKAGE

€75 per person, including personalized menu card & Christmas cracker

### Toasted bread & hummus

#### Amuse

Pumpkin Ginger Cappuccino

#### Starter

Burrata, Truffle, Mushroom

#### Main

Veal Cheeks, Root Vegetable Sauce, Potato Mash, Glazed Carrots, Spring Onion Oil

#### Dessert

Chocolate Mousse

#### Coffee, tea & sweets

Spiced Brownie & Gingerbread Madeleine

## WINE PAIRING

€45 per person

Glass of sparkling wine upon arrival

Wine assortment - one glass of wine for each course

Christmas cocktail

Unlimited Marie Stella Maris water



## 4 - COURSE PACKAGE

€90 per person, including personalized menu card & Christmas cracker

**Toasted bread & hummus**

### **Amuse**

Pumpkin Ginger Cappuccino

### **Starter**

Smoked Duck, Endive, Cranberry, Walnut, Citrus Dressing

### **Intermediate Course**

Beetroot Cured Salmon, Horseradish Cream, Fennel, Radish

### **Main**

Veal Cheeks, Root Vegetable Sauce, Potato Mash, Glazed Carrots, Spring Onion Oil

### **Dessert**

Polenta Cake

### **Coffee, tea & sweets**

Spiced Brownie & Gingerbread Madeleine

## WINE PAIRING

€60 per person

Glass of Cava upon arrival

Wine assortment - one glass of wine for each course

Christmas cocktail

Unlimited Marie Stella Maris water



## VEGETARIAN 3-COURSE PACKAGE

€75 per person, including personalized menu card & Christmas cracker

**Toasted bread & hummus**

### **Amuse**

Pumpkin Ginger Cappuccino

### **Starter**

Burrata, Truffle, Mushroom

### **Main**

Pumpkin Ravioli, Beurre Noisette

### **Dessert**

Chocolate Mousse

### **Coffee, tea & sweet**

Spiced Brownie & Gingerbread Madeleine

## VEGETARIAN 4-COURSE PACKAGE

€90 per person, including personalized menu card & Christmas cracker

**Toasted bread & hummus**

### **Amuse**

Pumpkin Ginger Cappuccino

### **Starter**

Burrata, Truffle, Mushroom

### **Intermediate Course**

Radicchio, Radish, Buttermilk Dressing

### **Main**

Pumpkin Ravioli, Beurre Noisette

### **Dessert**

Polenta Cake

### **Coffee, tea & sweet**

Spiced Brownie & Gingerbread Madeleine