ART of the SEASON

Christmas Program at Finca Cortesin



Christmas Eve Dinner El Jardín de Lutz

A four-course Christmas menu specially designed by our Ejecutive Chef Lutz Bösing.

195€

97,50€ Children aged 4-10

Christmas Eve Dinner REI

A four-course tasting menu specially designed by our Chef Luis Olarra for this Christmas Eve.

December

198€

Christmas Lunch & Dinner El Jardín de Lutz

A Christmas menu composed by four courses both for lunch and dinner.

> 215€ Lunch

178€

107,50€ / 89€ Dinner Children aged 4-10

Christmas Dinner REI

Enjoy our Christmas menu composed by four courses of traditional Japanese cuisine.

185€

Winter Tournament Finca Cortesin Golf Club

Make the most of a world-leader golf destination; Finca Cortesin, home to the Solheim Cup 2023, counts with a magnificent 18-hole golf course, designed by the renowned Cabell Robinson.

Enjoy a cocktail served at the Casa Club after the game.

235€

29th December-

Christmas Toast La Biblioteca

Enjoy a warm environment with delicate gastronomical proposals to celebrate together.

95€

New Year's Eve Celebration Finca Cortesin

Prepare to experience an unforgettable night at Finca Cortesin for this New Year's Eve. A magical night that offers a welcome classic cocktail in our Lobby. Concluding the evening with the traditional Spanish twelve grapes of luck and live music.

New year's Dinner El Jardín & REI

"Capodanno" Don Giovanni

Gala dinner at El Jardín and REI restaurants with an exquisite wine selection.

990€

247,50€ Children aged 4-10 495€ Children aged 11-17 Five course dinner of traditional Italian cuisine with a carefully selected wine list.

760€

190€ Children aged 4-10 380€ Children aged 11-17

Gents: Dark suit and tie, or tuxedo. Ladies: Gala attire, long evening dress.

1st

January 2026

New Year's Brunch El Jardín

12.30h -16.00h. Start the year with a delicious traditional brunch at the restaurant El Jardín. Carefully selected gourmet products that combine tradition and refinement. A sensory experience where Spanish tradition fuses with contemporary elegance through food stations and á la carte selections.

420€

210€ Children aged 4-17

Christmas Eve El Jardín de Lutz

24th

Scallops

Carpaccio, bergamot, avocado and sturgeon caviar

Garrucha red prawns

Ravioli with creamy basil emulsion

White veal

Beef tenderloin, foie gras sauce and morel mushrooms

Christmas Eve dessert

Milk chocolate crémeux, salted caramel and kumquat

Coffee and Christmas delights

Christmas Eve

Oyster

Smoked gillardeau with avocado and an infusion of shiso

Yellow Tail

Thinly sliced yellow tail with lime zest, coriander and yuzu

Red Prawn

Lightly roasted with adobo and tenkatsu

Salmon

Sashimi of salmon marinated in miso and dill sprouts

Gilt Head Bream

Tataki with smoked spring onions, algae wakame and trout roe

Scallops

Thinly sliced scallops with a sweet miso "ajo blanco"

Red King Prawn

Gyoza of red king prawn with ginger and spring onion

Tuna And Caviar

Red tuna tartare from Barbate marinated with ginger, soya, A.O.V.E. and osetra caviar

Sushi

Chef's nigiri selection

Black Cod

Black cod marinated in miso

Pigeon

With a truffled teriyaki sauce, ginger and spring onion

Lychee

Raspberry and lychee jelly

Chocolate

Cremeux of chocolate with an orange coulis

Christmas Day El Jardín de Lutz



Salmon

Salmon flakes and caviar, cucumber gelée, white radish root

Sole

Paupiette, champagne sauce, truffle, pumpkin mousseline

Duck

Three textures, red cabbage, chestnuts, roasted apple sauce (Potato Madeleine, Apple terrine)

Our Traditional Christmas Pudding

English pudding, Pedro Ximenez ice cream, brandy butter, spiced bread

Christmas Dinner

Oyster

Gillardeau with ponzu sauce and caviar osetra

Octopus

In the Josper with tare sauce

Squid

In sashimi with shiso

Turbot

Tempura of engawa, baby shrimp and a shitake tentsuyu

Gilt Head Bream

Usuzukuri with guanciale and egg yolk marinated in soya and mirin

Seabass

Sashimi of seabass with nama sichimi and its roasted skin

Salmon

Sashimi of salmon with ecological vegetables in tsukemono and atsina

Toro

Tuna belly tartare from Barbate marinated with sweet paprika and yuzu

Sushi

Chef's nigiri selection

Tuna

Red tuna loin in the josper with teriyaki sauce

Wagyu

Grilled wagyu sirloin accompanied with a gremolata sauce, ponzu and Japanese mustard

Vanilla

Iced parfait of vanilla

Rum And Rasins

Bab of rum and rasins with chantilly

New Year's Eve El Jardín de Lutz & REI

Lobster

Sake-infused with pomegranate and yuzu vinaigrette

Boletus and Wagyu

Boletus consommé, Wagyu beef and bone marrow meatballs

Seabass

Slow-cooked in Lapsang Souchong tea sauce, ginger and Beluga caviar

Rossini-style quail

Stuffed galantine, foie gras and black truffle Melanosporum

Religiosa Año Nuevo Hazelnut and coffee

11020mm and coffee

Coffee and chocolate

Late-night snack

"Capodanno"



Lobster

Tartare with lemon, Beluga sturgeon caviar, fennel emulsion, and Vermouth Mancino Bianco jelly

Raviolone

Filled with red Garrucha prawns, basil, and pistachio

Seabass

With tricolour vegetables in Prosecco and crispy sage

White veal tenderloin

With Dolcetto di Alba sauce, Tuber melanosporum truffle, and sweet potato purée

"Dolce Frascati"

Choux, hazelnut, and coffee

Reservations

Finca Cortesin is much more than an outsanding hotel. It is a destination that brings together a spa offering the finest treatments for total well-being, sophisticated gastronomy, a golf course that hosts international tournaments, and many more services and experiences that are designed to make your visit an excepcional one. Once you discover it, you will want to stay forever and become one of the fortunate owners of our exclusive villas, which enjoy all of the services that make Finca Cortesin an extraordinary place.

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Cancellation Policy-

24.12 & 25.12.2025

Cancellation prior to 18 December 100% refund

Cancellation from 18 to 22 December 50% refund

Cancellation after 22 December No refund

31.12 & 01.01.2026

Cancellation before 15 December 100% refund

Cancellation from 15 to 23 December 50% refund

Cancellation after 23 December No refund

