



JOIN US FOR A

Thanksgiving dinner

THURSDAY, NOVEMBER 26th, 2026

THIS THANKSGIVING, LEAVE THE
TABLE TO US AND SAVOUR THE
MOMENTS THAT MATTER MOST

A NIGHT TO REMEMBER

RESERVATION:
SOLC@HOTELMAJESTIC.ES

SOLC





APPETIZERS

CRISPY TARTLET WITH ROASTED SWEET POTATO, EL JUTGLAR BLUE CHEESE AND PECANS.

VELVETY ROASTED PUMPKIN AND CHESTNUT SOUP, SCENTED WITH SAGE AND TOASTED SEEDS.

FREE-RANGE TURKEY AND APPLE CROQUETTE.



FOIE GRAS

CARAMELIZED PUFF PASTRY WITH DUCK FOIE GRAS, SPICED APPLE, CRANBERRIES AND CARAMELIZED HAZELNUTS.



SCALLOP

SEARED SCALLOP WITH SWEET CORN CREAM AND BOURBON-AGED BEURRE BLANC.



THANKSGIVING TURKEY

SLOW-COOKED FREE-RANGE TURKEY BREAST WITH BRIOCHE, CHESTNUT AND SAGE STUFFING, MADEIRA GRAVY AND CRANBERRY SAUCE WITH BITTER ORANGE.



PRE-DESSERT

GREEN APPLE, CELERY, GINGER AND LIME SORBET.



DESSERT

“MAJESTIC” PUMPKIN PIE

SPICED PUMPKIN SPONGE CAKE, BOURBON VANILLA CREAM, FRESH CREAM ICE CREAM AND PECAN CRUMBLE.

TASTING MENU: 80,00 € PER PERSON
WITH WINE PAIRING: 135,00 € PER PERSON