

Christmas of haute cuisine at Derby Hotels Collection

The Derby Group proposes to celebrate the most special dates of the year at Hotel Urban 5*GL and Hotel Villa Real 5* with a menu designed by CEBO chefs for lovers of the most exclusive cuisine.

An experience that includes a luxury menu and offers stays in suites surrounded by contemporary art pieces.



Christmas Hotel Urban 5*GL



Banquet Hotel Urban 5*GL

Madrid, October 2023.- The Hotel Urban 5*GL and Hotel Villa Real 5*, of the Derby Hotels Collection Group, present their special menus for Christmas Eve and New Year's Eve, under the gastronomic proposal of CEBO, an ode to the product, claiming simplicity and elaborating a cuisine for memory and remembrance. A culinary experience of maximum exclusivity in a unique environment, where culture and gastronomy are the protagonists.

Under the direction of the young Javier Sanz and Juan Sahuquillo, Fusion Revelation Chefs and winners of a Michelin star, the CEBO concept is inspired by a naked cuisine, free of artifice, where each ingredient is carefully chosen, coming from the hand of small producers from all over the country.

Christmas at the Urban under the gastronomic proposal of CEBO

Christmas Eve dinner at Hotel Urban 5*GL begins with starters such as *Iberian acorn-fed ham Homenaje Joselito and Parda de las Landas, black truffle, Carabinero and Orza butter*. As main courses, the Urban kitchen proposes two exquisite dishes from the sea and land, black grouper with tear peas and suckling lamb. It ends with a dessert with a touch of Christmas, handmade nougat.

During the dinner, Can Martons Pansa Blanca, D.O Alella Páramos Legaris, D.O Ribera del Duero Taittinger Brut, A.O.C Champagne will be offered.

The last dinner of the year is based on a menu proposal with a selection of first class flavors. To start the countdown to New Year's Eve, the Urban proposes starters such as pure acorn-fed *Iberian ham Homenaje Joselito; Ostra Amelie and Caviar Imperial. For main courses, wild sea bass and Presa Joselito marinated with black truffle.* The sweet touch will be given by the dessert based on *Cocoa of origin with Madagascar vanilla.*

The wine pairing will be Rimat Turons de la Pleta, D.O Costers del Segre Viña Pomal single vineyard, D.O.C Rioja Taittinger brut, A.O.C Champagne.

The night will end with a luxury cotillion with delicious snacks: Iberian ham with bread with tomato, squid sandwich and churros with chocolate.

Gastronomic proposals designed for everyone

The Derby Hotels Collection Group innovates with menu proposals designed for everyone, from vegetarian menus, and also menu options for the little ones with a selection of the best products to enjoy the most special nights of the year.

The vegetarian menu is composed of a variety of products with the land and the garden as a common thread. The starters will be vegetable broth; boletus croquette; endives with Gamoneu cheese cream and walnuts and tomato tartar, burrata and pine nut pesto. It continues with the main courses: *Green gazpacho with sliced grapes, toasted almonds and sheep ricotta cheese and Mini roasted eggplant with seeds. For dessert: Handmade nougat.*

For the youngest members of the family we have designed a special menu for them to enjoy Christmas Eve and New Year's Eve with dishes full of flavor designed for them. As a starter will be served *Joselito ham croquettes. Main courses consist of fresh pasta to taste and lamb chops with french fries. Finally, the dessert offers Torrija brioche with chocolate ice cream.*

Corporate events with haute cuisine and a lot of art

Hotel Urban 5*GL and Hotel Villa Real 5* offer exclusive menus for companies and corporate events this Christmas. A luxury culinary experience, in a unique environment, where culture and haute cuisine are the main protagonists, in the heart of Barrio de Las Letras with a privileged location in the capital..



Hotel Villa Real 5*

El Urban proposes to start with an appetizer based on Joselito ham croquette with sheep's milk, considered The Best Croquette of the World 2021; Idiazabal cheese fritter and Foie and hazelnut Ferrero. For starters, Caldereta de Marisco (seafood stew) and grilled carabinero with sabayón de manteca de orza. The main courses are composed of wild sea bass, Pilpil de bosque and wild mushrooms of the moment and Galician beef sirloin, Parmentier of

potato and foie. As a finishing touch, creamy Manchego cheese cake, toasted butter ice cream and orange toffee.

For its part, the Hotel Villa Real offers two executive menu options for €80 and €90. The first proposal begins with an appetizer based on Salad with tuna belly and piquillos cream; Avocado and marinated semi-dried tomato bites; Salmon tartar with yuzu and others sauce; Prawns in panko with kimchee mayonnaise; Cod croquettes and Iberian sirloin skewers with bacon and mojo picón. For starters: Bullabesa with vegetables and baked prawns. Main courses include Cod with Idiazabal and Pedro Ximenez cream and stuffed guinea fowl with red cabbage, apple, walnuts and pine nuts. It ends with the dessert Chocolate velvet with red fruits and vanilla ice cream and Christmas sweets.

The second proposal begins with an appetizer composed of Sardine smoked pipirrana; Bocaditos of foie and sweet wine and Guacamole with crispy torreznos. As starters, Cream of shrimp and scallops Grillé and for main courses, Hake with clams and cava sauce and Beef tenderloin, rosemary confit potatoes and Perigord sauce. To close the evening, Creamy peanut and caramel and Mignardises and Christmas sweets.

Glass by Sips to celebrate the most special nights of the year

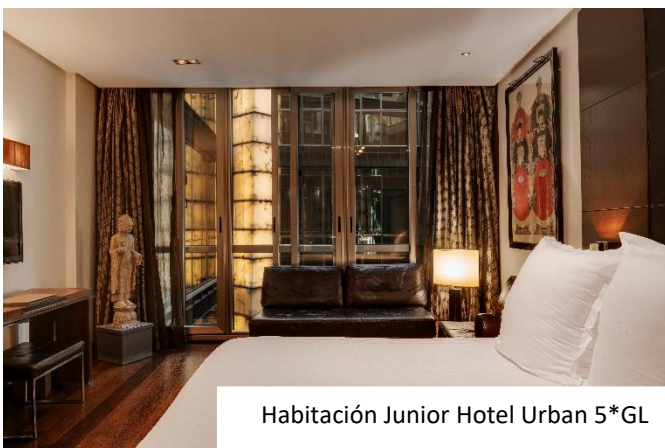
The Hotel Urban offers visitors the opportunity to enjoy one of its great bets, Glass by Sips -from the creators of the third best cocktail bar in the world according to The World's 50 Best Bars- being the ideal option to close Christmas and New Year's Eve tasting its most exclusive cocktails.

Among his must-haves, Negroni by Sips, a classic that is constantly kept cold, whose ice never melts; Primordial, evokes the first gesture of the human being, drinking from his own hands or Bubble, a creation that connects directly with childhood.



Glass by Sips

Sleeping among the capital's most exclusive art pieces



Habitación Junior Hotel Urban 5*GL

The Hotel Urban 5*GL has become a reference in the city in terms of its commitment to art. The Hotel, with its avant-garde architecture and design, houses original pieces and objects from **Buddhist, Hindu and Chinese civilizations**, as well as the most important art collection on **Papua New Guinea in Madrid**.

For these special evenings, the Urban **proposes to end the night by staying at its hotel**. Guests will be able to sleep surrounded by one of the most exclusive pieces of art in the world and enjoy

your stay in its rooms, including the Superior, with an avant-garde design and views of the Carrera de San Jeronimo.

What to do at Christmas in Madrid

Seeing the Christmas lights in Madrid is a tradition that can not miss among the best plans in the city. **From November 23 to January 7**, the capital will be flooded with millions of lights and colors that will illuminate its most emblematic buildings.

Ortega y Gasset dresses up for Christmas with the arrival of **Madrid Luxury Xmas Market**. The traditional Christmas market organized every year **by Madrid Luxury District (MLD)** with the participation of brands and artisans who will present their Christmas proposals of gastronomy, ceramics, floral arrangements, essential elements to decorate the tables these days and special gift products. It will take place on **December 17 in the heart of Madrid's Golden Mile**.

Until February 25, the CentroCentro Cultural Space is hosting the first major exhibition in Madrid dedicated to the French painter Claude Monet, the father of Impressionism. The exhibition is made up of more than 50 works from the Musée Marmottan Monet in Paris, and takes a look at the artistic career of the Impressionist master through the works he was most attached to, the ones he kept until the time of his death at his home in Giverny.

Prices of Hotel Urban 5*GL

- Christmas Eve Menu: 250€.
- New Year's Eve Menu: 350€.
- Children's Menu: 75€.
- Rudolph for Companies Menu: 89€.
- Nutcracker Company Menu: 105€.

Prices of Hotel Villa Real 5*

- Rudolf Company Menu: 80€.
- Nutcracker Company Menu: 90€.

About Derby Hotels Collection

The company currently has 22 luxury establishments in Barcelona, Madrid, London and Paris. Each one of them is different and unrepeatably, spaces that offer an accommodation and gastronomic experience. In recent years, Derby Hotels Collection has become a benchmark in the gastronomic panorama.

Passionate about hotels, art and culture, Jordi Clos is the President of Derby Hotels Collection, founder of the Museu Egipci de Barcelona and President of the Fundació Arqueològica Clos, and Joaquim Clos, General Director of the collection. The seal and identity of the Clos family are present in every corner of its hotels and apartments.

For more press information:

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