



MAS DE TORRENT

HOTEL & SPA

★★★★★

**CELEBRATE THIS CHRISTMAS WITH
MAS DE TORRENT
CHRISTMAS 2022**





CHRISTMAS EVE

December 24th

110 €/person (VAT included)

“TIÓ DE NADAL”

Catalonia’s “Christmas Uncle” comes to town, ready with gifts for the smallest members of the family. Join us for a festive tea filled with surprises for all the family from 6pm.

Find us next to the cellar.

Aperitif:

Maison aperitif

Starter:

Liquid foie bonbon, carpaccio of crayfish, Casta Diva muscatel jelly

Fish:

Roast sea bass, saffron veloute, autumn tubers

Meat:

Empordà duck, laminated sweet potato, glazed pears

Pre-dessert:

“El nen de la mare”: figs, raisins, honey, fresh cheese

Dessert:

Chocolate and turrón

Nougat, Christmas sweets and wafers

Cellar:

Cava: Juvé & Camps Cinta Púrpura | D.O. Cava

White: Amic Blanc | Bodega Clos D’Agon Mas d’en Gil | Garnacha blanca | D.O. Empordà

Black: Surrealista Negre | Surrealista | (Garnacha tinta, Cabernet, Syrah, Merlot) | D.O. Empordà

Still or sparkling water, bread and coffee

From 8pm to midnight (last reservation at 10pm)



CHRISTMAS DAY MENU

December 25th

125 €/person (VAT included)

Aperitif

Maison aperitif

Starters:

Traditional Catalan Christmas stew with meatballs and vegetables
Chickpea 'bubble and squeak' with white sausage, blood sausage, onion petals, escarole

Main:

Tenderloin of salt cold, tapenade, laminated potatoes
Capon a la Catalana

Pre-dessert:

Orange, mint, almonds

Dessert:

Yule log with eight textures of chocolate

Nougat, Christmas sweets and wafers

Cellar:

Cava: Juvé & Camps Cinta Púrpura D.O. Cava

White: Finca Serena Blanco | Finca Serena | Premsall Blanc | V.T. Mallorca

Black: Amic Negre | Bodega Clos D'Agon Mas d'en Gil | Garnacha tinta, Cabernet Syrah, Merlot | D.O. Empordà

Still or sparkling water, bread and coffee

From 1pm to 4pm (last reservation at 3pm)



BOXING DAY MENU

December 26th

110 €/person (VAT included)

Aperitif

Maison aperitif

Starter:

Boxing day's cannelloni with truffled béchamel and roast meat jus

Fish:

Confit of monkfish, escalivada, sweet pepper glaze

Meat:

Pressed suckling pork, porcini duxelle ravioli, pomegranate

Pre-dessert:

White chocolate, coconut and honey

Dessert:

Fine apple tart, gianduja ice-cream

Nougat, Christmas sweets and wafers

Cellar:

Cava: Juvé & Camps Cinta Púrpura | D.O. Cava

White: Finca Serena Blanco | Finca Serena | Premsall Blanc | V.T. Mallorca

Black: Casa Vella D'Espiells | Juvé&Camps | Cabernet Sauvignon y Merlot | D.O. Penedés

Still or sparkling water, bread and coffee

From 1pm to 4pm (last reservation at 3pm)



NEW YEARS EVE FEAST

December 31st

350 €/person (VAT included)

TASTING MENU by Ramón Freixa

Starters:

Oveo: sea urchin, Paris mushrooms, truffle
Jellied Iberian ham consommé with caviar
Lobster salad with tender leaves from Mas Torrent

Fish:

Roast turbot loin, seafood bouillabaisse, molluscs

Meat:

36-hour veal ribs, Wellington style

Pre-dessert:

Mandarins, ginger, sweet potato

Dessert:

Chocolate 2023

Nougat, Christmas sweets and wafers

Cellar:

Champagne: Perrier Jouet Grand Brut. | A.O.C. Champagne
White: Tocat de l'Ala | Bodega Coca i Fitó | Garnacha blanca, Macabeu | DO Empordà
Black: Tocat i Posat | Coca i Fitó | Garnacha, Carinyena | D.O. Empordà

Still or sparkling water, bread and coffee

From 9pm in restaurant Mas de Torrent

MIDNIGHT CHIMES, MUSIC AND DANCING

Start the countdown with live music. Favourite hits of all time with a contemporary groove, and the best classic and avant-garde cocktails by Manel Vehí.

Lucky grapes and party included.

Bar service until 2am.

And to finish ... churros with chocolate!



NEW YEAR'S DAY BRUNCH

January 1st

On arrival

Cocktail Bellini

Orange juice

Detox juice

Selection of teas, coffee and infusions

Selection of flavoured butters (vanilla, flor de sal, pepper)

Selection of artisanal jams and preserves

Extra virgin olive oil from Finca Serena

Bakery

Butter croissant, pain au chocolate, cream puffs and mini muffins

Tost

White, multi-grain and country-style

Savoury

With rosemary, tomato and Iberian ham

With dried fruits and three cheeses

Smoked salmon scone with pickles

Truffled Iberian toastie

Artisan yogurt with red fruits

Fresh fruit brochette with ginger

To choose

Eggs: Benedict, the best
Spanish tortilla, fried quail's eggs with "chistorra"

The perfect burger with French fries

Lobster roll with coleslaw and gherkins

Caesar salad 'our way' with Palamós prawns

Sweet moments

El BFF: best flan forever

Chocolate volcano cake with a toffee heart

Paris Brest with turrón



KIDS MENU

December 24th

50 €/person (VAT included)

Aperitive:

Chicken finger

Starter:

Macaroni au gratin with Bolognese sauce

Main course:

Grilled pork sausage with crispy fries

Dessert:

Vanilla ice cream with Oreo cookie

Nougat, wafers and sweets for the little ones

Bread, still or sparkling water, juice or sodas.

From 8pm to midnight (last orders 10pm)



KIDS MENU

December 25th

50 €/person (VAT included)

Aperitive:

Roast meat croquette

Starter:

Traditional Christmas 'escudella' with galet pasta stuffed with meat

Main course:

Baked chicken thighs with rice

Dessert:

Chocolate coulant

Nougat, wafers and sweets for the little ones

Bread, still or sparkling water, juice or sodas

From 1pm to 4pm (last orders at 3pm)



KIDS MENU

December 26th

50 €/person (VAT included)

Aperitive:

Sweet potato chips

Starter:

Pumpkin cream

Main course:

Roasted meat cannelloni with béchamel

Dessert:

Torruella soft cake with hot chocolate sauce

Nougat, wafers and sweets for the little ones

Bread, still or sparkling water, juice or sodas

From 1pm to 4pm (last orders at 3pm)



KIDS MENU

December 31st

75 €/person (VAT included)

Aperitive:

Mas de Torrent's Aperitive

Starter:

Roast meat croquette

First course:

Traditional Christmas 'escudella' with noodles

Main course:

Mas Torrent's Burguer with handmade chips

Dessert:

Handmade soft vanilla egg custard pudding with hazelnut cookie

Nougat, wafers and sweets for the little ones

Bread, still or sparkling water, juice or sodas
Lucky grapes.

Service starts at 9pm in the Mas de Torrent restaurant.



CONTACT AND RESERVATIONS

From 12:00h to 15:00h and from 20:00h to 22:00h

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[masdetorrent](https://www.instagram.com/masdetorrent)

[restaurant.masdetorrent](https://www.restaurant.masdetorrent)