



CHRISTMAS 2023

MAS DE TORRENT

HOTEL & SPA



CHRISTMAS EVE



December 24th, 2023

AMUSE-BOUCHE

Mas appetizer with Ramón Freixa's bread basted and our extra virgin olive oil from Finca Serena Mallorca

STARTER

Local prawn ravioli filled with mushrooms and nuts

FISH

Roasted John Dory on a fig leave, chestnut, velouté and mashed potato "trinxat"

MEAT

Braised baby lamb, potato millefeuille and oven cooked vegetable "samfaina"

PRE-DESSERT

Fonteta's cottage cheese with lime, basil and passion fruit

DESSERT

White chocolate, coconut and honey

Nougat, Christmas sweets and wafers

CELLAR:

Essential Púrpura | Reserva Brut | Juvé & Camps

Finca Serena Blanco | *Own wine production | 2022

Terra Remota Camino | Exporústic | 2019

Includes bread, water, cellar and coffee

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

110€
per person

CHRISTMAS DAY



December 25th, 2023

AMUSE-BOUCHE

Mas appetizer with Ramón Freixa's bread baked and our extra virgin olive oil from Finca Serena Mallorca

STARTER

"Escudella" traditional Christmas soup with pasta filled with meat
"Carn d'olla" meat casserole and chickpeas

FISH

Like a Surf & Turf: Seaweed steamed sea bass with baby peas and broad beans

MEAT

Stuffed capon Catalan style

PRE-DESSERT

Iced Cava foam with berries and bourbon vanilla

DESSERT

Christmas Yule log

Nougat, Christmas sweets and wafers

CELLAR:

Essential Púrpura | Reserva Brut | Juvé & Camps
Finca Serena Blanco | *Own wine production | 2022
Terra Remota Camino | Exporústic | 2019

Includes bread, water, cellar and coffee
From 1pm to 4pm (last reservation at 3pm)

110€
per person

* Extra charge 6 €

NEW YEAR'S EVE FEST



December 31st, 2023

AMUSE-BOUCHE

Mas appetizer with Ramón Freixa's bread baked and our extra virgin olive oil from Finca Serena Mallorca

STARTER

Foie gras ingot, spiced bread and sweetcorn
Oveo: sea urchin, mushrooms and truffle
Guinea fowl and truffle cannelloni

MAIN

Sliced scallop, truffle and mushrooms with lemon verbena oil

FISH

Sea bass wellington with champagne sauce

MEAT

Pressed Iberian piglet, smoked sweet potato purée and winter crisps

PRE-DESSERT

Like a watch: acid apple and contrasts

DESSERT

Textures of chocolate 23/24

Nougat, Christmas sweets and wafers

CELLAR:

Perrier Jouët Grand Brut

Caminante | Terra Remota | 2021

Gresa Expressió | Vinyes d'Olivardots | 2016

Includes bread, water, cellar and coffee

Service starts at 9pm in Mas de Torrent Restaurant

330€
per person



MIDNIGHT CHIMES & MUSIC WITH FABRIZIO AND THE PAPARELLOS

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

Party included. Open bar service until 2am

And to finish ... churros with chocolate!



NEW YEAR'S DAY BRUNCH



January 1st, 2024

ON ARRIVAL

Cocktail Bellini
Orange juice
Detox juice
Selection of teas, coffee and infusions
Selection of flavoured butters
(vanilla, fleur de sel, pepper)
Selection of artisanal confitures
Extra virgin olive oil from Finca Serena

HEALTHY CORNER

Artisian yogurt from
Peralada Mas Marcè
Chia pudding with fruit
Sheep's kefir with oats and blueberries
Ginger fruit skewer

BAKERY

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

BREAD TOAST

White, multi-grain and country-style

TO CHOOSE

Benedict eggs, the best Spanish omelette
and fried quail's eggs with "chistorra"
sausage
The perfect burger with french fries
Lobster roll with coleslaw and gherkins
Caesar salad 'our way' with
Palamós prawns

SAVOURY

With rosemary, tomato and
Iberian ham
With dried fruits and three cheeses
Smoked salmon scone with pickles
Truffled Iberian toastie

SWEET MOMENTS

El BFF: best flan forever
Chocolate volcano cake
with toffee heart
Paris Brest with turrón

80€*
per person

* Brunch included for hotel guests (adults & kids) with New Year's Eve package.



KIDS CHRISTMAS EVE & CHRISTMAS

AMUSE-BOUCHE

Roasted meat croquette

STARTER (to choose)

Creamy mushroom soup

or

“Escudella” traditional Christmas soup with pasta filled with meat

STARTER (to choose)

Baked chicken thighs with rice

or

Roasted meat cannelloni

DESSERT

Creamy chocolate cake

Nougat, wafers and sweets for the little ones

Bread, still or sparkling water, juice or sodas.

45€
per child

Available up to 14 years old

From 8pm to midnight (last orders 10pm)

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



KIDS NEW YEAR'S EVE FEST

APERITIVE

Roasted meat croquette

STARTER (to choose)

Creamy mushroom soup

or

“Escudella” traditional Christmas soup with pasta filled with meat

MAIN COURSE

Mas Torrent's Burger with homemade fries

DESSERT

Creamy chocolate cake

Nougat, wafers and sweets for the little ones

Includes bread, water, soft drink or juice

75€
per child

Available up to 14 years old

Service starts at 9pm in Mas de Torrent Restaurant



MIDNIGHT CHIMES & MUSIC WITH FABRIZIO AND THE PAPARELLOS

Start the countdown with live music.

Party included.





CONTACT AND RESERVATIONS

Mas de Torrent Hotel & Spa
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