



CHRISTMAS 2023
GROUPS

MAS DE TORRENT
HOTEL & SPA
★★★★★



WELCOME DRINK & APPETIZER

Appetizers will be served while welcoming guests.

WELCOME DRINK | € 12 PER PERSON

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

IBERIAN APPETIZER | € 22 PER PERSON

Hand-cut Iberian ham

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

APERITIU TRAMUNTANA | 29€ PER PERSONA

Hand-cut Iberian ham

“Llonganissa” long pork meat cut from Palafrugell

Our “patata brava” XXL spicy potatoes

Bit of “escalivada” roasted vegetables with anchovy from L’Escala

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

The service will remain open for 30 minutes.



MENU MAS

WELCOME

Glass of cava Essential Púrpura | Juvé & Camps

TO ENTRETAIN

Pyrenean butter garum with black olives and anchovies
Extra virgin olive oil of “albequina, picual and empeltre” from Finca Serena Mallorca
Ramón Freixa bread basket
Our amuse-bouche

TO SHARE

Our signature house roasted meat and Iberian ham croquette
Salt cod fritters with onions from Figueras and black olives tapenade
Grilled “mollete” bread with Iberian ham, truffle and “Tou dels Til·lers” cheese

TO CHOOSE

Creamy rice from Pals with vegetables and red prawns from Palamós
or
Charcoal grilled cockerel with masked potatoes

TO FINISH

Egg custard with traditional « carquinyoli » biscuit

Still and sparkling water, coffee and tea, Christmas sweets tray with nougat and “neules”

50€
per person



MENU TRADITION

WELCOME

Glass of cava Essential Púrpura | Juvé & Camps

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre” from Finca Serena Mallorca
Ramón Freixa bread basket
Our amuse-bouche

STARTER

“Escudella” traditional Christmas soup with meat stuffed “galets” pasta

FISH

“Sea and mountain” of steamed sea bass from Palamós with green peas and broad beans

MEAT

Three meats cannelloni, truffled béchamel and roasting juices

TO FINISH

Christmas log

Still and sparkling water, coffee and tea, Christmas sweets tray with nougat and “neules”

55€
per person



MENU EMPORDÀ

WELCOME

Glass of cava Essential Púrpura | Juvé & Camps

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre” from Finca Serena Mallorca
Ramón Freixa bread basket
Our amuse-bouche

STARTER

Vermouth pear salad with foie micuit, walnuts and cottage cheese from Fonteta

FISH

Roasted sea bass from Palamós fish market with potatoes, tomato confit, olives and shallot vinaigrette

MEAT

Marinated Duroc pork shoulder with “escalivada” roasted vegetables and local apple from Girona

TO FINISH

The traveler “xuixo” (Catalan pastry filled with custard cream)

Still and sparkling water, coffee and tea, Christmas sweets tray with nougat and “neules”

60€
per person



MENU HERENCIA

The classics from Ramon

WELCOME

Glass of cava Essential Púrpura | Juvé & Camps

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre” from Finca Serena Mallorca
Ramón Freixa bread basket
Our amuse-bouche

TO START

Our signature house roasted meat and Iberian ham croquette
Salt cod fritters with onions from Figueres and black olives tapenade

STARTER

Potato ravioli filled with black pudding and “ganxet” local white beans

FISH

Cod loin like in “Freixa Tradició” with spinach, dried plum and aioli

MEAT

“Fricandó” Girona beef stew, senderuela mushrooms and potatoes

TO FINISH

The best chocolate cake you will eat today

Still and sparkling water, coffee and tea, Christmas sweets tray with nougat and “neules”

65€
per person



OUR WINE SELECTION

OPTION 1

Finca Serena Blanco | Premsal Blanc | V.T. Mallorca | * Own production wine
Furot Criança | Oliveda | Carinyena | D.O. Empordà
15 € / person

OPTION 2

Jean Leon 3055 | Jean Leon | Chardonnay | D.O. Penedès
Casa Vella d'Espiells | Propietat d'Espiells | Cabernet Sauvignon | D.O. Penedès
20 € / person

OPTION 3

Limousin | Marqués de Riscal | Verdejo | D.O. Rueda
Costalara Ribera | Pago d'Angüix | Tinto fino | D.O. Ribera del Duero
25€ / person

* Please ask for our entire wine selection for a personalised proposal.

OUR POLICIES

- Menu available for groups of minimum 8 guests, from 1/12 al 7/1 excluding public holidays and previous eves.
- All prices include VAT. These prices are valid for groups up to 40 guests.
- To formalise the reservation a prepayment of 50% of contracted services is required.
- 50% of the remaining amount and the selection of dishes will be requested 7 days before the event.
- The final number of diners is required 48 hours before the service.
- Free cancelation up to 15 days before the event.



CONTACT AND RESERVATIONS

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