



CELEBRATE THIS
CHRISTMAS
AT



MAS DE TORRENT

HOTEL & SPA



CHRISTMAS EVE

24th December



“TIÓ DE NADAL” Traditional Catalan Celebration

The “Tió de Nadal” has already prepared gifts for the youngest.
Enjoy a snack full of surprises for the whole family from 6pm, next to the winery.

CHRISTMAS EVE MENU

Welcome snack

Starter

Mushroom carpaccio with minced green pistachios and Sichuan pepper ice-cream

Fish

Wild Sea Bass Wellington with Caviar Sauce

Meat

Duck from Empordà à la royal with pears in wine

Pre dessert

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

Dessert

Fluid nougat cake with a touch of salt

“Turrone” traditional nougat, waffles and Christmas sweets

Cellar:

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

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

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

Sparkling and still water, bread and coffee

From 8:00 p.m. to 12:00 a.m. (Last reservation at 10:00 p.m.)

120

per person (VAT included)

CHRISTMAS DAY

25th December

MENU

Welcome snack

Starters

“Escudella” Traditional Christmas broth with “galets”-pasta stuffed with meatballs
Chickpea “trinxa” with white and black pudding, onion petals and endive

Main course

Monkfish with olives, roasted potato and pepper juice
or
Stuffed capon

Pre dessert

Orange à l’orange with air of campari

Dessert

Christmas yule log with eight chocolate textures

“Turrones” traditional nougat, waffles and Christmas sweets

Cellar:

Cava: Juvé & Camps Cinta Púrpura D.O. Cava
White Wine: Miranda D’Espiells | Juvé & Camps | Chardonnay | D.O.Penedés
Red Wine: Amic Negre | Cellar Clos D’Agon Mas d’en Gil | Garnacha tinta, Cabernet Syrah, Merlot | D .O. Empordà

Sparkling and still water, bread and coffee

From 1:00 p.m. to 4:00 p.m. (Last reservation at 3:00 p.m.)

120

per person (VAT included)

BOXING DAY

26th December

MENU

Welcome snack

Starter

Cannelloni with roasted meat and truffle béchamel

Fish

Crispy scorpion fish with baby vegetables

Meat

Suckling pig with pressed cabbage and fragrant sauce

Pre dessert

Pineapple carpaccio with mint

Dessert

“Panettone” Babà with aged rum and bourbon vanilla ice-cream

“Turrone” traditional nougat, waffles and Christmas sweets

Cellar:

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

White Wine: Surrealista Blanc | Surrealista | Garnacha blanca y Garnacha tinta | D.O. Empordà

Red Wine: Casa Vella D´Espells | Juvé&Camps | Cabernet Sauvignon y Merlot | D .O. Penedés

Sparkling and still water, bread and coffee

From 1:00 p.m. to 4:00 p.m. (Last reservation at 3:00 p.m.)

120

per person (VAT included)

NEW YEARS EVE AND NEW YEAR PARTY

31th December



LIVE JAZZ

Enjoy our aperitifs and cocktails with a live jazz show starting at 8pm next to the winery.

TASTING MENU DINNER by our chef Ramón Freixa

Starters

Consommé gelée of ham with cauliflower and caviar
Palamós prawn carpaccio with candied onion
Truffle royal
Crispy rice from Pals with barnacles, Dublin Bay prawns and cockles

Fish

Rock fish in papillote with bouillabaisse

Meat

Dry aged beef tenderloin with foie gras a la perigourdine

Pre dessert

White

Dessert

Chocolate 20-21 that disappears

“Turrones” traditional nougat, waffles and Christmas sweets

Cellar:

White Wine: Tocat de l'Ala | Coca i Fitó | Garnacha blanca, Macabeu | D.O. Empordà
Red Wine: Tocat i Posat | Coca i Fitó | Garnacha, Cariñena | D.O. Empordà
Champagne: Taittinger. A.O.C. Champagne

Sparkling and still water, bread and coffee

At 9:00 p.m. in the Mas de Torrent Restaurant



NEW YEARS EVE COUNTDOWN, PARTY BAG & MUSIC

The countdown begins with live music. All-time hits with a contemporary touch and the best classic and creative cocktails by Manel Vehí.

Traditional “Lucky grapes” and party favors included.

Drinks and cocktails included until 2am.

And to finish ... churros with chocolate!

350 €

per person (VAT included)

CONTACT AND RESERVATIONS

12:00h to 15:00h and 20:00h to 22:00h
Afores de Torrent s/n 17123 Torrent – Girona
restaurant@mastorrent.com
+34 97 230 39 39

MAS TAKE AWAY

Enjoy our cuisine at home. We prepare your Christmas meals.
You can place your order through our website: hotelmastorrent.com

TRADITIONAL DISHES (individual servings)

Foie gras terrine	22
Marinated salmon fillet with five peppers	23
“Escudella” Traditional Christmas broth with “galet” pasta	19
“Escudella” meat tray with chickpeas	11
Roasted “St Esteve” Cannelloni (2 units)	16
Stuffed guinea fowl thigh with foie gras	23
Catalan stuffed capon (For 6-8 pers)	200
Assortment of 4 buns	5

SWEET MOMENT

“Xuixo” cream fritter with candied pineapple	5
Our creamy vanilla pudding	5
“Taps de l’Empordà” sponge cakes with coffee and rum sauce	8

CELEBRATION MENU

Chestnut velvet with cuttlefish
Baked sea bass with prawn ravioli
Pork hock with dark beer with plums and apples
Fluid nougat cake with 70% chocolate sauce

50

per person (VAT included)

Cellar

CAVA & CHAMPAGNE

Juve & Camps Cinta Púrpura Bodegues Juvé & Camps (Macabeo, Xareol-lo y Parellada)	20
Veuve Clicquot Brut Veuve Cliquot (Pinot Noir, Pinot Meunier y Chardonnay)	68
Taittinger Taittinger (Pinot Noir y Chardonnay)	50

WHITE WINE

Amic Blanc Clos D'Agon Mas Gil (Garnacha blanca) D.O. Empordà	15
Finca La Garriga Castillo de Perelada (Samsó) D.O. Empordà	30
Gregal d'Espells Juvé & Camps (Muscat, Gewürstraminer) D.O. Penedés	15
Fenomenal Uvas Felices (Verdejo) D.O. Rueda	12
Pazo das Bruixas Cellars Miguel Torres (Albariño) D.O. Rías Baixas	14

ROSÉ WINE

Coralí Espelt (Lledoner negre) D.O. Empordà	12
Aurora Juvé & Camps (Pinot Noir, Xarel-lo y Syrah) D.O. Penedés	11

RED WINE

Amic Negre Clos D'Agón (Garnacha tinta, Cabernet, Syrah, Merlot) D.O. Empordà	20
Finca Malaveina Castillo de Perelada (Syrah, Merlot y Garnacha Tinta) D.O. Empordà	32
Viña Escarlata Bodegues Juvé & Camps Merlot D.O. Penedés	17
Figuero Roble García Figuero Tempranillo D.O. Ribera del Duero	16
La Montesa Crianza 2015 Remondo Palacios (Garnacha tinta, tempranillo y mazuelo) D.O.C.Rioja	18

SELECTION OF CIGARS

Partagás Serie E No. 2	19
Montecristo Master	17
Montecristo Junior	7
Cohiba Siglo II	17
Cohiba Robusto	27
Trinidad Vigía	14

*(VAT included)