



CELEBRATE THIS  
**CHRISTMAS**  
AT



**MAS DE TORRENT**

HOTEL & SPA



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# CHRISTMAS EVE

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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.

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## 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.)

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120

per person (VAT included)

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# CHRISTMAS DAY

25th December

## MENU

### Welcome snack

#### Starters

“Escudella” Traditional Christmas broth with “galets”-pasta stuffed with meatballs  
Chickpea “trinxat” 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.)

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# 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. Penedès

Sparkling and still water, bread and coffee

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

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# 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!



## CONTACT AND RESERVATIONS

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