

CHRISTMAS MENUS
GROUP CELEBRATIONS
2026/2027

MAS DE TORRENT
★ ★ ★ ★ ★



OPTION 1

Starters (to share)

Roast meat and Iberian ham croquette (G | L | H | C)

Cod fritter with rosemary honey (G | P | H)

Roasted zucchini with Fonteta cottage cheese and pistachio vinaigrette (L | FS)

Main course

Casserole noodles with pork ribs, sausages, and cod (G | P | C | FS)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Homemade egg custard flan with whipped cream and ‘carquinyoli’ almond biscuit (H | L | FS)

Traditional Christmas sweets (G | L | FS | H)

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Amic | Garnacha tinta | D.O. Empordà

Bread, still & sparkling water, and coffee included.

70€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 2

Starters (to share)

Roast meat and Iberian ham croquette (G | L | H | C)

Butter brioche with tuna tartare (G | L | H | P)

Roast Beef with pears and caramelized pearl onions (L | SF)

Main course

Dry rice with cuttlefish and Palamós prawns (M | ML)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Bread with chocolate, olive oil, and sea salt (G)

Traditional Christmas sweets (G | L | FS | H)

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

77€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 3

Starters (to share)

Hand-desalted Cantabrian anchovies (P)

Palamós prawn cocktail (M | H)

Grilled seasonal vegetable platter with romesco sauce (FS)

Traditional bread with tomato (G)

Main course (1/2 Fish)

Hake ballotine with bouillabaisse sauce (P | M | ML)

Main course (1/2 Meat)

Beef tenderloin with Café de Paris sauce and Pont-Neuf potatoes (L | FS)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Candied lemon cream puff (Lionesa) (G | L | H | FS)

Traditional Christmas sweets (G | L | FS | H)

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

90€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OUR POLICIES

- Menus available from 1 December 2026 to 5 January 2027
- Our prices are valid for groups of up to 50 guests. For larger groups, an additional charge for furniture and tableware may apply.
- A 50% deposit of the contracted services is required to confirm the reservation.
- The menu selection and final number of guests must be confirmed 7 days prior to the event, at which time the remaining 50% balance is also due.
- Free cancellation is available up to 15 days prior to the event.

