

Christmas Menus

2022



Hotel Catalonia Las Cortes

CALLE PRADO 6
28014 MADRID
+34 91 389 60 51
madrid.eventos@cataloniahotels.com

CATALONIA

• HOTELS & RESORTS •



Christmas Eve Menu 24th december

Appetizer

Orange flavoured duck served in Bao bread with Hoisin sauce

Starter

Puff pastry stuffed with King prawn and iberian ham, baked tomato and seaweed foam

First

Baked Sea Bass loin, mushrooms ragout and tender pea cream

Main One

Beef tenderloin, truffled potato and vegetables

Dessert

Chocolate Coulant with Baileys ice-cream over a red fruits soup

Wine Selection

Mineral water and sparkling water
White wine Vol d'Anima (D.O Costers del Segre)
Red wine Viña Pomal (D.O Rioja)
Cava Ars Colecta ECO (D.O Cava)

115€ / PAX ·



New Year's Eve Menu

Appetizer

Orange flavoured duck served in Bao bread with Hoisin sauce

To whet the appetite...

Grilled Foie, spiced bread and Moscatel reduction and peach compote

Starter

Nephrop, black garlic emulsion,, herring roe and seaweed foam

Let's continue with....

Baked rosemary Monkfish with fennel and sweet potato cream

Main one

Rack of Lamb covered with pistachios, meat sauce and mushroom ragout

Desserts

Chocolate Coulant with Baileys ice-cream over a red fruits soup

Assorted nougats and The 12 Lucky grapes

Wine selection

Mineral water and sparkling water
White wine Vol d'Anima (D.O Costers del Segre)
Red wine Viña Pomal (D.O Rioja)
Cava Ars Colecta ECO (D.O Cava)

145€ / PAX

HOTEL CATALONIA LAS CORTES | +34 91 389 60 51 | madrid.eventos@cataloniahotels.com