

# Christmas 2023



# Christmas Eve

24 December 2023

## Appetizers

Iberian ham on glass bread with homemade tomato chutney

Semi-cured Payoyo cheese with fig jam and walnuts

Cantabrian anchovy with black olive tapenade

## We'll start with

Shrimp and mushroom cannelloni with bisque sauce accompanied by shallots and caramel ginger foils

## We'll follow with

Low temperature Iberian pork finished in charcoal oven, with manzanilla wine sauce accompanied by sweet potato puree and violet potatoe chips

## Let's refresh ourselves

Green lemon sherbet with vodka

## Dessert

Dark chocolate mousse with tender heart of cake, vanilla from Tahiti and amarena cherries

## Cellar

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions & Christmas sweets

**70€ Per Person**  
VAT INCLUDED

# Christmas

25 December 2023

## Appetizers

Oxtail croquette with foie and caramelized onion accompanied  
by quince mayo

Anchovy in vinegar with salty bread biscuits

Payoyo cheese Chupa Chups with peach jam

## From the sea

Baked croaker with American sauce, mussels and ratatouille

## From the earth

Iberian sirloin in charcoal oven with manzanilla wine & pine nuts sauce,  
accompanied by mini potatoes baked with garlic and aromatic herbs

## Let's refresh ourselves

Mojito sherbet

## Dessert

Creamy caramel with chocolate, gold foil on a cookie crumble and salted caramel

## Cellar

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions & Christmas sweets

**60€ Per Person**  
VAT INCLUDED

# New Year's Eve

31 December 2023

## Appetizers

Foie bonbon enveloped in almonds with red berries jam

Payoyo cheese wrapped with vanilla apple mousseline

Cantabrian anchovy with black olive tapenade

## We'll start with

Scorpion fish pie with prawn battered in panko, accompanied by cocktail  
sauce and rye toast

## We'll follow with

Grilled turbot with galley sauce accompanied by seasonal vegetables

## Let's refresh ourselves

Lemon sherbet with basil

## Main course

Beef sirloin with black truffle sauce, sautéed mushrooms, caramelized  
shallots and herb oil

## Let's finish with something sweet

Dark chocolate mousse with tender heart of cake, vanilla from Tahiti  
and amarena cherries

## Cellar

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee & infusions

**23:45 hours** Assortment of Christmas sweets, cava and lucky grapes **00:00 hours**

Cotillion and open bar with live music

**03:30 hours** Assortment of mini-sandwiches & churros with chocolate

**150€ Per Person**  
VAT INCLUDED

# New Year

1 January 2024

## Appetizers

Homemade guacamole with corn cakes

Marinated tuna skewer with soy accompanied by cherry tomato and mango

Octopus salad with red cabbage

## From the sea

Galley cream with prawns, mussels in their juice, croutons and potato dices

## From the earth

Iberian sirloin in charcoal oven, manzanilla wine & pine nuts sauce, accompanied by mini potatoes baked with garlic and aromatic herbs

## Let's refresh ourselves

Mango sherbet with cava

## Dessert

54% dark chocolate creamy with English cream inside flavored with vanilla and raspberry pearls in cocoa-salt crumble

## Cellar

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions and Christmas sweets

55€ Per Person  
VAT INCLUDED

# Three Kings' Day

6 January 2024

## Appetizers

Homemade guacamole with corn cakes

Marinated tuna skewer with soy accompanied by cherry tomato and mango

Octopus salad with red cabbage

## From the sea

Galley cream with prawns, mussels in their juice, croutons and potato dices

## From the earth

Iberian sirloin in charcoal oven, manzanilla wine & pine nuts sauce, accompanied by mini potatoes baked with garlic and aromatic herbs

## Let's refresh ourselves

Mango sherbet with cava

## Dessert

54% dark chocolate cream

## Cellar

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions and Christmas sweets

55€ Per Person  
VAT INCLUDED

# CATALONIA

HOTELS & RESORTS

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