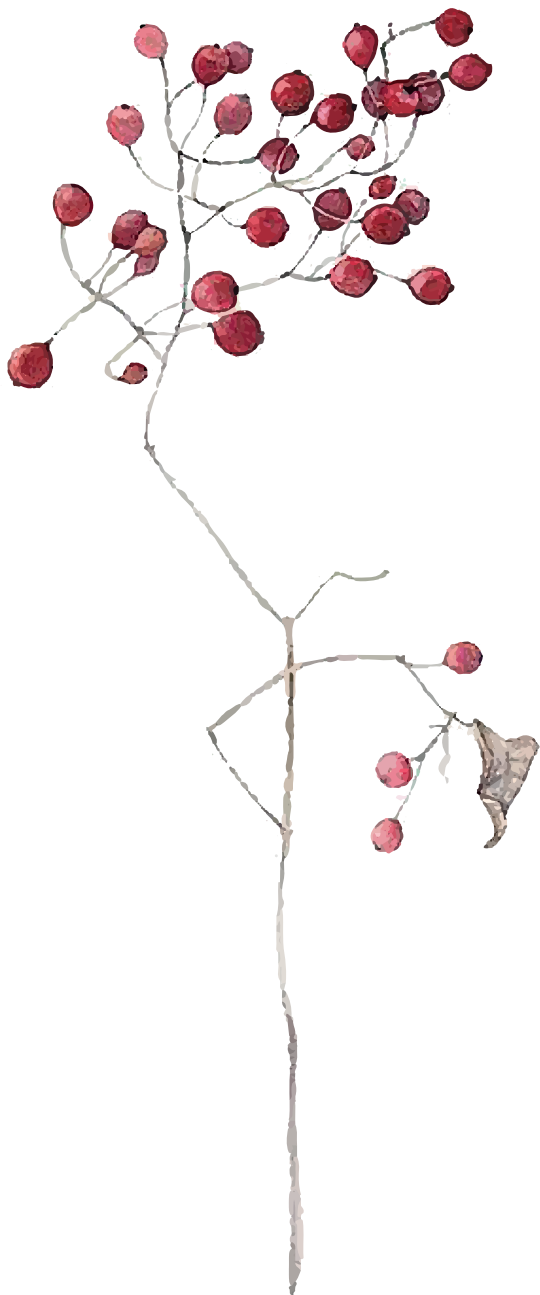


CHRISTMAS 2024
MAS DE TORRENT
GROUPS





WELCOME DRINK & APPETIZER

Appetizers will be served while welcoming guests.

WELCOME DRINK | € 12 PER PERSON

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

IBERIAN APPETIZER | € 22 PER PERSON

Hand-cut Iberian ham

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

APERITIU TRAMUNTANA | 29€ PER PERSONA

Hand-cut Iberian ham

“Llonganissa” long pork meat cut from Palafrugell

Our “patata brava” XXL spacy potatoes

Bit of “escalivada” roasted vegetables with anchovy from L’Escala

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

The service will remain open for 30 minutes.



CHRISTMAS FLAVORS

APPETIZERS

Pumpkin and truffle cappuccino, accompanied by our traditional garum and a basket of artisan bread

STARTER

Traditional escudella soup with pasta shells stuffed with meatballs

MAIN COURSE

Three-meat cannelloni with truffle béchamel and roasting juice

DESSERT

Chocolate textures

45€

Includes bread, water, coffee service and Christmas sweets



ESSENCE AND SEASON MENU

APPETIZERS

Pumpkin and truffle cappuccino, accompanied by our traditional garum and a basket of artisan bread

STARTER

Sliced porcini mushrooms and prawns with their head jus

FISH

Sea bass Wellington with champagne sauce

MEAT

Three-meat cannelloni with truffle béchamel and roast jus

DESSERT

Chocolate textures

55€

Includes bread, water, coffee service and christmas sweets



OUR WINE SELECTION

OPTION 1

Finca Serena Blanco | Premsal Blanc | V.T. Mallorca | *Elaboració pròpia
Furot Criança | Oliveda | Carinyena | D.O. Empordà
15 € / person

OPTION 2

Menade | Verdejo | Chardonnay | D.O. Rueda
Finca Resalso | Emilio Moro | Tempranillo | D.O. Ribera del Duero
20 € / person

OPTION 3

Mas Oller Mar | Carles Esteve | Picapoll, Malvasia | D.O. Empordà
Camino | Terra Remota | Syrah, Garnacha negra, Cabernet Sauvignon | D.O. Empordà
25€ / person

OPTION 4

Domaine Fèvre | Nathalie & Gilles | Chardonnay | A.O.C Chablis
Charles Vienot | Pinot Noir | A.O.C Bourgogne
30€ / person

* Please ask for our entire wine selection for a personalised proposal.

OUR POLICIES

- Menus available from 1 to 23 December 2024.
- All prices include VAT. These prices are valid for groups up to 40 guests.
- To formalise the reservation a prepayment of 50% of contracted services is required.
- 50% of the remaining amount and the final number of diners will be requested 7 days before the event.
- Free cancellation up to 15 days before the event.

CONTACT AND RESERVATIONS

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