CHRISTMAS 2019

The sparks of Christmas here

PGA CATALUNYA

CHRISTMAS EVE DINNER MENU CHRISTMAS DAY LUNCH MENU BOXING DAY LUNCH MENU NEW YEAR'S EVE GALA



CHRISTMAS EVE DINNER MENU

Hotel Camiral's Restaurant 1477

Appetiser

Shellfish velouté Served with trout roe



Terrine of bonito tuna and rockfish Served with shallot vinaigrette, seaweed and baby leaves

Fish

Lightly smoked salmon with white garlic soup and grapes

Mean

Tender beef terrine with sweet potato and Ratafia sauce

Dessert

Christmas chocolate log with milk chocolate, chestnut praline and bitter orange

Petity fourts

Wine

Selección Espelt [D.O.] Empordá

Vailet Blanc

Lledoner Rosat

Sauló Negre

Price per person

€75 (including VAT)

Wine, water and coffee included

CHRISTMAS DAY LUNCH MENU

Hotel Camiral's Restaurant 1477



Shellfish velouté Served with trout roe



"Escudella" de Navidad (traditional meat stew)

Traditional broth, truffled "pilota" served in a shell, terrine of "carn d'olla" (beef stew) and potato and cabbage terrine

Fish

Sea bass served with cauliflower, mussels and fishbone jus

Meat

Roast shoulder of lamb

Slow-cooked and served with potato and cheese foam, and lamb & cumin sauce

Dessert

(Christmas c	chocolate	log with	milk (chocolate	e, chestnut	praline	and bitter	orange

Petity fours

Wine

Selección Espelt [D.O.] Empordá

Vailet Blanc

Lledoner Rosat

Sauló Negre

Price per person

€75 (including VAT)

Wine, water and coffee included



BOXING DAY LUNCH MENU

Hotel Camiral's Restaurant 1477



Bombón de foie with figs



Traditional cannelloni

Cannelloni with boletus mushroom bechamel, meat jus and parmesan

Fish

Monkfish with baby onions, mushrooms and potato gnocchi with roast chicken jus

Meat

Tender beef terrine with sweet potato and Ratafia

Beef cheek terrine with Ratafia sauce, sweet potato purée and sweet potato chips

Dessert

Pineapple and vanilla ice cream cannelloni, with mango granizado and white chocolate soup

Petits four

Wine

Selección Espelt [D.O.] Empordá

Vailet Blanc

Lledoner Rosat

Sauló Negre

Price per person

€59 (including VAT)

Wine, water and coffee included



NEW YEAR'S EVE GALA

Hotel Camiral's Restaurant 1477



Boletus mushroom biscuit
Bombón de foie with figs
Artichoke flan with truffle
Cava Privat Brut Nature Reserva Eco [D.O. Cava]

Starters

Terrine of truffled poulard

Scarole and spinach salad with pomegranate and truffle

Mushroom royale with soup of foie and fillet of duck

Served with pine nuts, duck sauce and mushroom confit

L'Avi Arrufi [D.O. Terra Alta]

Fish

Sea bass with a Grenache sauce and baby vegetables Château La Coste Rosé [Vin de Provence]

Meat

Beef tenderloin with truffle foam

Served with beef jus and potato gratin

Figuero 12 Crianza [D.O. Ribera del Duero]

Dessert

Cold chocolate coulant filled with liquid mandarin and served with tonka bean ice cream
Petits fours

Champagne Taittinger Brut Reserve and grapes

Price per person

€170 (VAT included)

Wine pairing, water and coffee included

NEW YEAR'S EVE GALA

Hotel Camiral's Restaurant 1477

Children's Menu

Cannelloni Beef tenderloin with "Pont Neuf" potatoes Dessert

Price per child up to 12 years

€35 (VAT included)

Water or soft drink included

Please let us know of any food intolerance or allergy when you make the reservation.

A vegetarian menu is also available.

Children's menu (up to 12 years) à la carte on 24, 25 and 25 December

Lunch: 13:00 to 15:30 / Dinner: 19:00 to 22:30

New Year's Eve dinner: Cocktail from 20:00 to 20:30, Dinner at 20:30

All meals will be served at Hotel Camiral's 1477 Restaurant or in the Clubhouse (Banyoles room)





Have a magic Christmas!

+34 972 181 020 Carretera N-II km 701 17455 Caldes de Malavella Girona, Spain

restaurante1477@pgacatalunya.com www.hotelcamiral.com www.pgacatalunya.com