



CELEBRATE WELL

Christmas 2025



CHRISTMAS EVE DINNER

CHRISTMAS DAY LUNCH

BOXING DAY LUNCH

NEW YEAR’S EVE GALA DINNER



CHRISTMAS EVE DINNER

Starter

Piquillo peppers

stuffed with fish and seafood with
a creamy sauce of peppers

Fish

Hake in green sauce

with clams and artichokes

Meat

Veal cheek terrine

with sweet potato, orange and star anise

Dessert

Muscatel baba

with candied fruit, Chantilly cream
and panettone ice cream

Petits fours

Wines

HERMANOS LURTON

Bodega Lurton - Campo Eliseo

[D.O. Rueda]

Verdejo

VIÑA SALCEDA RED

Bodega Viña Salceda

[D.O.Ca. Rioja]

Tempranillo - Garnacha - Graciano

Price per person: €79 (including VAT).

Wine, water and coffee included.

Please notify us of any dietary restrictions when making your reservation.



CHRISTMAS DAY LUNCH

Starter

Christmas *escudella*

Traditional soup, galet pasta filled with truffled mincemeat, chickpeas, baby carrots and a potato and cabbage terrine

Fish

Monkfish tail and prawns

with potatoes and a marinière sauce

Meat

Chicken with langoustines

Chicken leg stuffed with porcini mushrooms, with plum purée and gravy

Dessert

Profiterole

with vanilla and tonka bean cream, orange sauce and caramelised almond crisp

Petits fours

Wines

HERMANOS LURTON
Bodega Lurton - Campo Eliseo
[D.O. Rueda]
Verdejo

VIÑA SALCEDA RED
Bodega Viña Salceda
[D.O.Ca. Rioja]
Tempranillo - Garnacha - Graciano

Price per person: €79 (including VAT).
Wine, water and coffee included.

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BOXING DAY LUNCH

Starter

Veal cheek cannelloni
with cream cheese, confit wild mushrooms
and basil oil

Fish

Zarzuela fish stew
with monkfish, squid and langoustines

Meat

Shoulder of lamb
with roasted tuber vegetables,
wild mushrooms and dried fruits and nuts

Desserts

Torró (nougat) mousse
with chocolate cream and toasted hazelnut
ice cream

Petits fours

Wines

HERMANOS LURTON
Bodega Lurton - Campo Eliseo
[D.O. Rueda]
Verdejo

VIÑA SALCEDA TINTO
Bodega Viña Salceda
[D.O.Ca. Rioja]
Tempranillo - Garnacha - Graciano

Price per person: €79 (including VAT).
Wine, water and coffee included.

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NEW YEAR’S EVE GALA DINNER

Appetisers

Pickled vegetables and octopus on a stick (gilda)

Slice of rockfish terrine

Crispy rice with nori seaweed and smoked sturgeon

Privat Reserva Brut Nature organic *[D.O. Cava]*

Xarel · lo - Macabeu - Parellada - Chardonnay - Pinot Noir

Starter

Foie gras mi-cuit

with candied figs, brioche and orange

Hermanos Lurton - Bodega Lurton - Campo Eliseo

[D.O. Rueda]

Verdejo

Cauliflower ravioli with lobster and seafood sauce

Hacienda de Arínzano - Arínzano *[D.O.P. Pago de Arínzano]*

Chardonnay

Fish

Sea bass

with clams and a green sauce

Las Fincas - Chivite Rosado *[IGP 3 Riberas]*

Garnacha Tinta

Meat

Beef sirloin

with potato gratin, piquillo peppers, glazed shallots
and Ibérico ham sauce

Salvio *[D.O. Ribera del Duero]*

Tempranillo - Merlot - Garnacha

Dessert

Cocoa sablé breton

with dark chocolate cream, pine nut praline and cava sorbet

Tattinger Brut Reserve *[AOC Champagne]*

Chardonnay - Pinot Noir - Pinot Meunier

Petits fours

Price per person: €288 (including VAT).

Wine pairing, water, coffee and free bar included.

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CHILDREN’S MENU

Starter 1

Roast veal and chicken cannelloni
with béchamel and crispy parmesan

Starter 2

Fish & Chips
Breaded cod loin with sweet potato chips

Meat

Beef sirloin
with mashed potatoes

Dessert

Chocolate and raspberry brownie

Price per child up to 12 years of age: €37 (including VAT).
Water or soft drink included.

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CELEBRATE WELL

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Children's menu (up to 12 years) for 24, 25, 26 and 31 December

Lunch: 1:00 pm to 3:30 pm

Dinner: 7:00 pm to 10:30 pm

New Year's Eve Dinner: 8:30 pm

Reservations with accommodation:

reservations@camiral.com or ***+34 972 472 249***

*Reservations for lunches or dinners: **navidad@camiral.com***

Carretera N-II, km 701
17455 Caldes de Malavella (Girona, Spain)

www.camiral.com