



Hotel & Spa

SANTA MARTA

**CHRISTMAS
BUFFET. 25/12/2022**

Ham platter

Sliced 100% *Ibérico* ham Juan Manuel

Seafood platter

Sea snails | Carril clams | Live oysters
Mussels from Galicia
Sant Carles de la Ràpita king prawns

Cheese platter

Brie de Meaux | Emmental | Payoya semi-cured goat's cheese
Cured Manchego | Roncal | Idiazábal

Iberian cold meats platter

Country sausage | Secallona
Ibérico ham loin | Mallorca *sobrassada* | Chorizo

Cocktail

Bloody Mary

Pâté platter

Mi-cuit duck foie gras | Herb pâté
Black pepper pâté | Pâté de campagne

Buffet

Pineapple stuffed with seafood and cocktail sauce | Assortment of vol-au-vents
Assortment of canapés | Lobster Bellavista
Baby spinach, feta cheese and pomegranate salad | Assortment of Carpier smoked fish
Cod, tomato and basil salad | Leek and black truffle quiche

Soups

Hotpot with pasta shells and meat dumplings | Eel soup with saffron

Hot dish table

Rigatoni in cream of Cantabrian anchovy sauce | Brandade of Cod with toast
Mushroom and duck risotto | Trinxat de la Cerdanya with scallops
Seafood cannelloni with Parmesan béchamel

Baked fresh monkfish with Lyonnais potatoes | Squid stuffed with pear and green olives
Monkfish stew with clams | Blue-legged rooster stuffed in the Catalan style
Fillet en Brochette | Roast hock of veal | Assortment of grilled vegetables

Dessert platter

Tronc de Nadal chocolate cake | Mini biscuits | Assortment of fruit mousses
Strawberries in Grand Marnier | Catalan crème brûlée
Bananas flambés | Fruit Tart |

Nougat | Rolled wafer Biscuits | Polvorón shortbread

Wines

Inspirador Blanc white wine, Red Grenache Macabeu, D.O. Empordà
GR 65-5 red wine, Samsó | Grenache, D.O. Montsant
Peralada Cuvee Especial, Xarel·lo | Parellada | Macabeu | Chardonnay, D.O. Cava
Mineral waters | Coffee

Price per person €98.00 VAT included





Hotel & Spa
**SANTA
MARTA**

**BOXING DAY
BUFFET, 26/12/22**

Ham platter

Sliced 100% *Ibérico* ham Juan Manuel

Seafood platter

Sea snails | Carril clams | Live oysters
Mussels from Galicia
Sant Carles de la Ràpita king prawns

Cheese platter

Brie de Meaux | Emmental | Payoya semi-cured goat's cheese
Cured Manchego | Roncal | Idiazábal

Iberian cold meats platter

Country sausage | Secallona
Ibérico ham loin | Mallorca *sobrassada* | Chorizo

Cocktail

Mimosa

Pâté platter

Mi-cuit duck foie gras | Herb pâté
Black pepper pâté | Pâté de campagne

Buffet

Flat bread with peppers | Poached eggs Mimosa | Baby vegetable salad
Assortment of canapés
Galician octopus with saffron potato pearls | White asparagus with truffle vinaigrette
Lobster medallions with avocado | Rascassa cake
Carpaccio of Salmon with lime vinaigrette | Cold king prawns with cocktail sauce

Soups

Hotpot with pasta shells and meat dumplings

Hot dish table

St Stephen's Day Cannelloni | Festive Roast
Supreme of line-caught hake with green sauce | Monkfish medallions with almond cream | Market fresh fish baked in salt

Roast Stuffed Turkey | Roast Piglet | Roast beef with Cumberland sauce

Chickpeas with botifarra sausage and spinach | Creamed spinach with clams | Braised green asparagus

Dessert platter

Tiramisu with Marsala | Mini biscuits | Sachertorte | Sara cake
Assortment of fruit mousses | Open apple millefeuilles with cream
Strawberries with pepper and Grand Marnier | Fruit tartlets

Nougat | Rolled wafer biscuits | Polvorón shortbread

Wines

Inspirador Blanc white wine, Red Grenache Macabeu, D.O. Empordà
GR 65-5 red wine, Samsó | Grenache, D.O. Montsant
Peralada Cuvee Especial, Xarel·lo | Parellada | Macabeu | Chardonnay, D.O. Cava
Mineral waters | Coffee

Price per person €78.00 VAT included





Hotel & Spa

SANTA MARTA

NEW YEAR'S EVE BUFFET

31/12/2022

Ham platter

Sliced 100% *Ibérico* ham Juan Manuel

Seafood platter

Sea snails | Carril clams | Live oysters

Mussels from Galicia

Sant Carles de la Ràpita king prawns

Cheese platter

Brie de Meaux | Emmental | Payoya semi-cured goat's cheese

Cured Manchego | Roncal | Idiazábal

Iberian cold meats platter

Country sausage | Secallona

Ibérico ham loin | Mallorca *sobrassada* | Chorizo

Cocktail

Kirsch Royal

Pâté platter

Mi-cuit duck foie gras | Herb pâté

Black pepper pâté | Pâté de campagne

Buffet

Endives with roquefort mousse | Salad of sprouts from the vegetable garden

Assortment of vol-au-vents | Assortment of canapés | Salad Niçoise

Anchovies from La Escala | Octopus, seaweed and potato salad

Smoked salmon cannelloni stuffed with seafood | Ceviche of scorpion fish and Blanes prawns

Tabbouleh with king prawns | Blanes prawn quiche | Quinoa and avocado salad | Lentil stew with cockles

Hot dish table

Rice in lobster broth | Cod with pil pil

Clay-baked sea bass | Baked market fresh fish

Beef Stroganoff | Rack of lamb with Forestier wild mushroom sauce

Confit of duck with pear

Brussels sprouts | Potatoes in butter | Grilled asparagus

Dessert platter

Tronc de Nadal chocolate cake | Mini biscuits | Cream puffs

Assortment of fruit mousses | Prunes in brandy

Panacotta with Maresme strawberries | Fruit Tarts

Nougat | Rolled wafer biscuits | Polvorón shortbread

Wines

Inspirador Blanc white wine, Red Grenache | Macabeu, D.O. Empordà

Gr 65.5, Samsó | Black Grenache, DO Montsant

Peralada Cuvee Especial, Xarel·lo | Parellada | Macabeu | Chardonnay, D.O. Cava

Mineral waters | Coffee

Price per person €145.00 VAT included





NEW YEAR'S EVE DINNER

Welcome drink and Snack

Vegetable chips

Cheese sticks

Aperitif

Artichoke stuffed with duck foie gras

Menu

Truffled oxtail, Scampi ravioli with ginger

Parmentier cream, Alba tartufo and Parmesan cheese

Sea bream with oysters and Champagne sauce

Safran soup with orange sherbet

Montblanc cake

Nougat | Rolled wafer biscuits | Polvorón shortbread

Cellar

Sanmartí 1018, Macabeo | Picapoll, D O Pla de Bages

Finca Espolla, Monastrell | Syrah, D O Empordà

Gran Claustro Gran Reserva, Pinot Noir | Chardonnay | Chardonnay en barrica, D O Cava

Mineral waters | Coffee | Spirits | Cold spirits



Price per person, €180.00 VAT included





Hotel & Spa
**SANTA
MARTA**

NEW YEAR'S DAY
BUFFET. 01/01/2023

Ham platter

Sliced 100% *Ibérico* ham Juan Manuel

Seafood platter

Sea snails | Carril clams | Live oysters
Mussels from Galicia
Sant Carles de la Ràpita king prawns

Cheese platter

Brie de Meaux | Emmental | Payoya semi-cured goat's cheese
Cured Manchego | Roncal | Idiazábal

Sushi table

Maki - Nigiri - Temaki

Iberian cold meats platter

Country sausage | Secallona
Ibérico ham loin | Mallorca *sobrassada* | Chorizo

Cocktail

Bloody Mary

Pâté platter

Mi-cuit duck foie gras | Herb pâté
Black pepper pâté | Pâté de campagne

Buffet

Shrimp cocktail with pineapple and pink sauce
Cold king prawns | Rascassa cake
Assortment of vol-au-vents | Assortment of canapés | Caprese Salad
Veal tartare | Salmon marinated in Studert riesling wine
Carpaccio of veal with Parmesan and truffle oil | Quiche Lorraine

Soups

Marseillaise bouillabaisse

Hot dish table

Scallops sautéed in white wine | Black rice with cuttlefish
Roast cannelloni | Monkfish Orly style | Scallops in Parmesan cream
Line-caught hake with green sauce | Market fresh cod baked in salt
English style roast beef with Cumberland sauce | Roast suckling lamb | Chicken in Half Mourning

Assortment of grilled vegetables | Grilled asparagus

Dessert platter

Dark chocolate cake | Floating island
Tronc de Nadal chocolate cake | Pears in red wine
Assortment of fruit mousses | Fruit tartlets | Catalan crème brûlée

Nougat | Rolled wafer biscuits | Polvorón shortbread

Wines

Inspirador Blanc white wine, Red Grenache | Macabeu, D.O. Empordà
GR 65-5 red wine, Samsó | Grenache, D.O. Montsant
Peralada Cuvee Especial, Xarel·lo | Parellada | Macabeu | Chardonnay, D.O. Cava
Mineral waters | Coffee

Price per person €90.00 VAT included

