



CELEBRATE WELL

Christmas 2024





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

Traditional cinnamon cake

with coffee toffee and chocolate and caramel ice cream

Petits fours

Wines

SANZ VERDEJO

*Bodega Vinos Sanz
(D.O. Rueda)
Verdejo*

VIÑA SALCEDA, RED

*Bodega Viña Salceda
(D.O.Ca. Rioja)
Tempranillo - Garnacha - Graciano*

Price per person: €75 (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

Hazelnut praline yule log

with vanilla and bitter orange

Petits fours

Wines

SANZ VERDEJO

Bodega Vinos Sanz
(D.O. Rueda)
Verdejo

VIÑA SALCEDA, RED

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(D.O.Ca. Rioja)
Tempranillo - Garnacha - Graciano

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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

Dessert

Torró (nougat) mousse

with crispy *neula* (rolled wafer) and panettone ice cream

Petits fours

Wines

SANZ VERDEJO

Bodega Vinos Sanz
(D.O. Rueda)
Verdejo

VIÑA SALCEDA, RED

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NEW YEAR'S EVE GALA DINNER

Appetisers

Blini with avocado and salmon

Beetroot with herring caviar

Scallop tartare with lime and coriander

Privat Reserva Brut Nature (ECO) [D.O. Cava]

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

Starter

Pork and duck terrine, pistachios and sweet wine

with a watercress and truffle salad

Flor de Xarel · lo d'Espiells [D.O. Penedès]

Xarel · lo

Seafood and lobster royale

with a seafood and orange sauce

Sanz Verdejo [D.O. Rueda]

Verdejo

Fish

Sea bass

with wild asparagus and a white wine and citrus sauce

Las Fincas - Chivite Rosado (I.G.P) 3 Riberas

Garnacha Tinta

Meat

Beef sirloin

with Jerusalem artichoke purée, roasted artichokes and potatoes and a truffle sauce

Salvio (D.O.) Ribera del Duero

Tempranillo - Merlot - Garnacha

Dessert

Chocolate ingot

with whipped hazelnut cream, caramelised almond and roasted hazelnut ice cream

Tattinger Brut Reserve (A.O.C.) Champagne

Chardonnay - Pinot Noir - Pinot Meunier

Petits fours

Price per person: € 275 (including VAT)

Wine pairing, water, coffee and free bar included.

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CHILDREN'S MENU

Starter

Rigatoni au gratin
stuffed with roast chicken

Meat

Beef sirloin
with crispy potato terrine

Dessert

Chocolate and raspberry brownie

Price per child up to 12 years: €35 (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 to 3:30 pm

Dinner: 7:00 to 10:30 pm

New Year's Eve dinner: 8:30 pm welcome drink, dinner at 9:00 pm

All meals are served in Camiral Bistro restaurant and La Selva suite of Hotel Camiral.

Reservations:

reservations@camiral.com or call (+34) 972 472 249

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