Christmas and Boxing Day menu

Chef's appetisers

Mackerel, almond milk and sage oil
Cured in Delta del Ebro sea salt, fresh almond milk and sage oil

Duck cannelloni, foie gras and *hoisin* sauce
Confit royal duck, creamy foie béchamel and *hoisin* sauce

***Galet* shell-shaped pasta, *pilota* (meatballs), *escudella* stew**
A comforting classic, cooked in homemade meat broth with meatballs

Fish Wellington
Filled with *duxelles* and nori seaweed, wrapped in puff pastry

Lamb T-bone
Roast broccolini, vegetable demi-glace and sheep foam

Kumquat and jasmine parfait
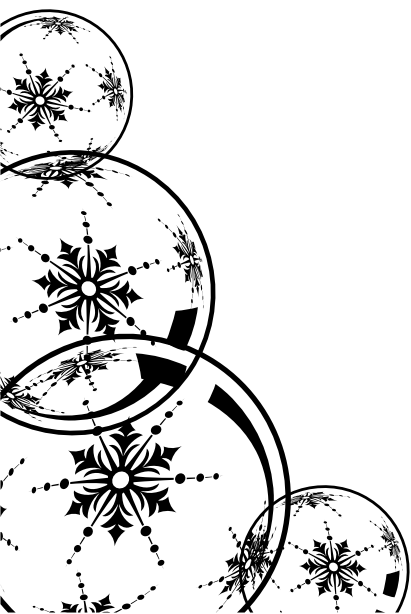Vanilla layers with kumquat and jasmine essence

Wild berry and chocolate Yule log
Chocolate sponge cake with wild berry reduction and chocolate shavings
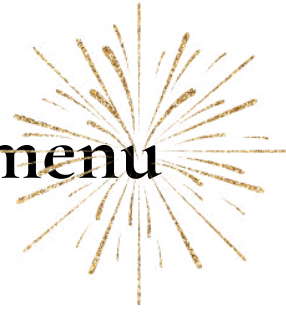
Petit fours

Artisan bread and water

110.00 € per person. VAT included.

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New Year's Eve menu

Chef's appetisers

Seafood mosaic
Grapefruit *aguachile*, assorted osmosis shellfish from the Delta and algae

Tuna carpaccio, caviar and horseradish
Balfegó tuna belly, horseradish emulsion and the chef's house-made sourdough toast

Curried lentils with baby dumbo octopus
Stewed with babydumbo octopus and warm curry foam

Red prawn rice
Creamy, served with *carpaccio* and coral crisp

Sea cucumber with pil-pil hake cheeks

Teriyaki red mullet with endive kimchi
Boneless and flame-glazed with teriyaki sauce, served with endive kimchi

Royal venison with mushrooms, Swiss chard and vegetable demi-glace
Slow-cooked sirloin wrapped in mushrooms and Swiss chard, served with vegetable demi-glace

Kumquat and jasmine parfait
Vanilla layers with kumquat and jasmine essence

***Cabell d'àngel* and five-spice sponge star**
Vanilla mousse with a *cabell d'àngel* (pumpkin jam) centre and five-spice sponge

Bread, mini sweets and lucky grapes

Wine cellar

White wine Indià (D.O Terra Alta)
Red wine Gamberro (D.O Terra Alta)
Champagne Mumm cordon rouge
Water, beer, soft drinks, coffee and tea

Gift bag and party with DJ in Xerta Lobby Bar

195.00 € per person. VAT included.

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