

# SPECIAL CHRISTMAS EVE BUFFET

24 / 12 / 2022

## SALAD BAR

OUR CHEESE BOARD WITH FIGS, QUINCE  
& NUTS CRUMBLE

ASSORTMENT OF PÂTÉS, BREADS AND FOCACCIA  
AND PITTA TOASTS

## STARTERS

VEGETABLE TOWER WITH GRAVLAX SALMON, "MATÓ",  
AVOCADO, POMEGRANATE AND ITS VINAIGRETTE

CURRY COUS COUS WITH VEGETABLE SUTÉE

VEGETABLE MELANGÉE WITH GRILLED RADICCHIO  
AND OUR PICKLES

LOBSTER BISQUE WITH PRAWNS AND CORIANDER OIL

## FIRST COURSES

HAM CROQUETTES WITH BECHAMEL SAUCE

DUCHESE POTATOES

PASTISSETS VERDS: MINI QUICHE OF KALE  
AND SPINACH WITH ANCHOVIES

ROQUEFORT TART WITH POPPY SEEDS AND ROCKET

POTATO GNOCCHI WITH CHEESE FONDUTA

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### MAIN COURSES

CITRUS TURKEY PAUPIETTE WITH CHESTNUT  
AND SWEET POTATO PARMENTIER

LAMB GREMOLATA WITH LEMON PEPPER ROOT CHIPS

COD FISH LOIN CONFIT WITH PINE NUTS  
AND TOMATOES

ISOLANA STYLE BREEM, ON A BED OF LEEKS  
AND SLICED VEGETABLES

### ACCOMPANIMENTS

GRATIN POTATO WITH THYME

TRUFFLED MUSHROOM "TRINXAT"  
WITH VEGETABLE CONFIT

PUMPKIN AND COURGETTE SOUFFLÉ  
IN GORGONZOLA CREAM AND WALNUTS

CAJUN ROASTED VEGETABLES

MARINATED VEGETABLES "ESCALIVADA"  
WITH ROSEMARY AND ROASTED GARLIC



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### DESSERTS

DARK CHOCOLATE TARTLET WITH CRISPY ALMONDS

SWISS ROLL WITH NOUGAT CREAM  
AND FRESH CURRANTS

WHITE CHOCOLATE CARDAMOM MOUSSE  
WITH CRUNCHY GINGER

FLAMBÉED FRUITS WITH AMARETTO  
MASCARPONE CREAM

PREMIUM NOUGATS SELECTION



### REQUEST PRICE

\*VEGAN OPTION (RESERVATION IN ADVANCE)

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