

CHRISTMAS EVE DINNER

TRADITIONAL BUFFET PREPARED BY THE HOTEL CAP ROIG KITCHEN, AND FOR THIS SPECIAL OCCASION, WE WILL INCLUDE FESTIVE SPECIALTIES.

STARTERS

KING PRAWNS

SEA SNAILS

RAZOR CLAMS

MUSSELS, SELECTION OF WINTER PÂTÉS

TRADITIONAL IBERIAN COLD CUTS.

MAIN COURSES

STUFFED CHICKEN WITH PRUNES AND PINE NUTS

VEAL ROAST WITH SAUCE

OVEN-BAKED SEA BREAM

BILBAO-STYLE SEA MEAGRE.

DESSERTS

TRADITIONAL DESSERT BUFFET OF HOTEL CAP ROIG

CHRISTMAS NOUGATS

CATALAN WAFERS

TOAST WITH CAVA.

50€ / PERSON
DRINKS NOT INCLUDED

CHRISTMAS DAY LUNCH

OUR TRADITIONAL BUFFET WILL ALSO
FEATURE CHRISTMAS DISHES, SUCH AS:

STARTERS

SALMON TARTARE AND IBERIAN HAM TULIP
AS AN APPETIZER, SERVED AT THE TABLE

CATALAN CHRISTMAS STEW, SERVED AT THE TABLE

MAIN COURSES FROM THE BUFFET

OVEN-BAKED SEA BASS WITH PAN POTATOES

HAKE IN GREEN SAUCE

SLOW-ROASTED LAMB SHOULDER

DUCK À L'ORANGE

DESSERTS

TRADITIONAL CHRISTMAS LOG

SEMI-FROZEN CAVA DESSERT

CATALAN CREAM

CHRISTMAS NOUGATS.

50€ / PERSON
DRINKS NOT INCLUDED

HOTEL & SPA
CAP ROIG
★ ★ ★ ★

CHRISTMAS DAY *DINNER*

OUR TRADITIONAL BUFFET WILL ALSO
INCLUDE SPECIAL DISHES

MAIN COURSES FROM THE BUFFET

FAMOUS CHRISTMAS TURKEY
OVEN-BAKED FLANK STEAK WITH MUSHROOMS
SALMON WITH GREEN PEPPER
GRILLED CUTTLEFISH

30€ / PERSON
DRINKS NOT INCLUDED

HOTEL & SPA
CAP ROIG
★ ★ ★ ★

ST. STEPHEN'S DAY LUNCH

OUR TRADITIONAL BUFFET WILL
HIGHLIGHT ST. STEPHEN'S DAY WITH

SPECIAL STARTER

TRADITIONAL ST. STEPHEN CANNELLONI
MADE BY OUR CHEF WITH HIS
"GRANDMOTHER'S RECIPE"

MAIN COURSES FROM THE BUFFET

SENYORET" PAELLA

SWORDFISH BILBAO-STYLE

COD WITH GARLIC AND HONEY MUSELINE
FROM EMPORDÀ

50€ / PERSON
DRINKS NOT INCLUDED