



# Christmas Eve Dinner

## APPETIZER AND STARTER BUFFET

Salmon and smoked cod salad, premium asparagus, mango, avocado, and salmon roe vinaigrette

Nikkei crown of wild tuna tartare

Marinated prawns from Cádiz

Assorted cheese board from “La Cerdanya”

Selection of 100% Iberian cured meats

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## MAIN COURSE

Grilled Norwegian salmon supreme with goat cheese and fennel truffle sauce

Red prawn ravioli with prawn tails sautéed in sage butter and pine nuts

Pasture-raised beef tenderloin from “Ripollès,” stir-fried Peruvian-style with boletus mushrooms

Free-range turkey breast, roasted and served with a roasted chestnut and raspberry Porto sauce

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## SIDE DISHES

Roasted pumpkin with hazelnut truffle oil

“Robuchon”-style mashed potatoes

Seasonal grilled vegetables with romesco vinaigrette

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## DESSERT

Peti Fours from L’Atelier de Fabien Armisen

Drinks not included

### Price per person:

Adult **65€**

\*Child **30€** (Ages 3 to 10)



**LA COLLADA**

HOTEL & SPA

★★★★

Ctra. Nacional 260, Km. 155 · 17537 Toses (Girona)