LA COLLADA
HOTEL & SPA
★★★★

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

Christmas Eve Dinner

Appetisers and starters

Brussels sprout salad; marinated Brussels sprouts and fennel, baby greens, mixed cherry tomatoes, avocado, pickled hearts of palm and a pomegranate, basil and pine nut dressing

Raw salmon; white asparagus tips, salmon roe, capers, preserved lemon, piparra chilli oil and pink peppercorns

Christmas duck; duck confit and cured duck, semi-cooked foie gras, radicchio, cava-poached pears, wholegrain mustard dressing with blueberries and rye croutons

King prawn; cooked and marinated Andalusian-style

Carpaccio; rustic aged beef, chef's style

Charcuterie and cheeses; a selection of 100% Ibérico charcuterie and cheeses

Pickles; olives, gilda skewers and pickled vegetables

Side dishes

Organic rice medley; sautéed with seasonal mushrooms

Mashed potatoes; with butter and Cerdanya cheese

Roast squash; green beans with truffled rosemary honey and toasted seeds

Roast potatoes; with *mojo* of sun-dried tomatoes, pine nuts and thyme

Roast peppers; wood-fired, with goat's cheese and caramelised pistachios

Treccioni gratin; with Gruyère and guanciale

Soups

Christmas soup; with chargrilled chicken, roast vegetables and mini galets pasta

Main course

Cod gratin; with mild saffron aioli and clams in sherry

Salmon; glazed with a red berry and sesame sauce

Fresh girasole pasta; filled with spiny lobster, with creamy shellfish sauce and sage oil

Veal rib-eye steak; roasted in vi ranci jus with chestnuts

Pork ribs; with apple, Dijon mustard and thyme

Turkey breast; roasted with button mushroom and walnut sauce

Desserts

A selection of desserts and cakes

Price per person (VAT included):

Adult **60€**

*Child **45€**
(Children aged 3 to 10)

Drinks excluded

***Allergen** information is available. Please ask our staff.*