



FOUR
POINTS
BY SHERATON

Barcelona Diagonal

2017

Menús Navidad



Christmas Eve Dinner

APPETIZER

Christmas broth with truffle meatballs

ENTRÉE

Pumpkin "Cappellii" with truffle oil and walnuts
or

Marinated Salmon salad with mango chutney and honey mustard vinaigrette

MAIN COURSE

Cod with crispy potato in "sobrasada" and honey sauce
or

Chicken thigh roll stuffed with spinach and dried fruits

DESSERT

Famous "Jigona" Nougat Soufflé
or

Lemon and cava sorbet

DRINKS

Still/Sparkling water
Nuviana Chardonnay
Nuviana Tempranillo
Cava Cordoniu Classic brut
Cafè/infusions/Christmas treats

Price: 29€ IVA incl.

Christmas day Brunch



APPETIZER

Christmas broth with thin pasta toppings

ENTRÉE

Selection of starters and salads, cheeses, sausages and national pates, Marinated salmon / Iberian ham with tomato bread / comfit onion on crispy bread, apple & goat's cheese salad / cod capriccio

MAIN COURSE

Seafood Paella
Grilled fish platter
Pork sirloin steak with Paris sauce
Boneless cheek beef with port sauce

DESSERT

Mojito sorbet, Fruit salad Turrón mousse,
Mini Catalan cream Cheese cake with red fruits
Profiteroles

DRINKS

Still/Sparkling water
Castell Raimat
Ederra Reserve
Cava Cordoniu Anna blanc brut
Cafè/infusiones/Christmas treats

Price: 43€ IVA incl.



Boxing day Lunch



APPETIZER

Christmas broth with truffle meatballs

ENTRÉE

Cannelloni pasta with foiegrass white sauce and Iberian ham shavings
or
Smoked Goat cheese salad with fresh lettuce sprouts

MAIN COURSE

Fresh Sea bass with sweet potato reduction and grilled vegetables
or
Iberian pork tenderloin with port sauce and potato medallions

DESSERT

Chocolate duo with red berries
or
Coconut mousse with mango marmalade

DRINKS

Still/Sparkling water
Aurrelium white
Aurrelium red
Cava Miguel Pons brut
Café/infusions/Christmas treats

Price: 39€ IVA incl.

