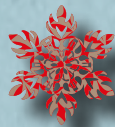
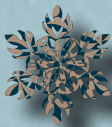


**CHRISTMAS  
MENUS  
2016**



**FOUR  
POINTS**  
BY SHERATON  
Barcelona Diagonal

# CHRISTMAS EVE DINNER



## STARTER

Christmas broth soup with mini truffle meatball

## ENTRÉE

Tagliatelle with shrimps and sauteed vegetables

## MAIN COURSE

Slow cooked teriyaki chicken with fine herbs  
potatoes and country vegetables

or

Supreme hake in cava sauce with wok-fried vegetable

## DESSERT

Traditional Christmas log

or

Lemon and cava sorbet

## CELLER

Sparkling or still water

Nuviana Chardonnay D.O

Nuviana Tempranillo D.O

Cava Codorniu Clásico Brut Nature D.O

Coffee, assorted Teas and Christmas treats



**29€** tax incl.

# CHRISTMAS DAY BRUNCH



- \* Selection of salads and starters \* Range of local cheeses, pates, cured and cold meats \* Marinated salmon with vegetable garnish
  - \* Spanish ham on fresh traditional crispy bread
- \* Onion and apple comfit on coca base with grilled goat cheese

\*\*\*

- \* Cod fish carpaccio \* Seafood paella \* Grilled seafood platter
  - \* Chicken and vegetable brochette with yakitori sauce
- \* Boned cheek medallions with gravy sauce \* Grilled vegetable platter \* Sirloin steak in café de Paris sauce

\*\*\*

- \* Blood orange sorbet \* Seasonal fruit salad \* Traditional Christmas log \* Catalan crème brûlée
  - \* Tiramisu al panettone \* Chocolate truffles

## CELLER

Sparkling or still water  
Castell de Raïmat Chardonnay D.O.  
Ederra Reserva Tempranillo D.O.  
Cava Anna Blanc de Blancs Brut D.O.  
Coffee, assorted teas and Christmas treats

**43€** tax incl.

# BOXING DAY LUNCH

## STARTER

Christmas broth soup with mini truffle meatballs

## ENTRÉE

Traditional cannelloni with foie bechamel  
sauce and Iberian ham shavings

or

Marinated salmon salad with tomato chutney, smoked olive oil  
and vegetables

## MAIN COURSE

Gilthead bream supreme with sweet potato  
puree and roasted vegetables

or

Tenderloin pork with mustard sauce,  
baked potatoes and bacon au gratin

## DESSERT

Assorted mini delights

## CELLER

Sparkling or still water

Arrelium Miquel Pons Xarel·lo D.O.

Arrelium Miquel Pons Cabernet Sauvignon d'Ull de Llebre D.O.

Cava Miquel Pons Brut Nature D.O.

Coffee, Assorted teas and Christmas treats



**39€** tax incl.

# NEW YEARS EVE GALA DINNER

## WELCOME COCKTAIL

“Kir” Royal

## STARTER

Steak tartar with “pan de cristal”  
Duck raviolis with truffle sauce and pine nuts  
Shrimp stuffed scallops au gratin  
Green apple sorbet

## MAIN COURSE

Confit of lamb in honey, rosemary and polenta  
sauce with apple foam

## DESSERT

Chocolate temptation with crème brûlée

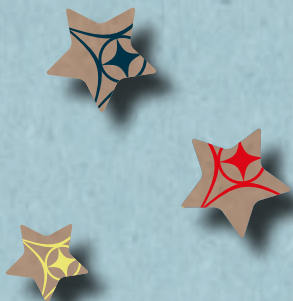
## CELLER

Sparkling or still water  
77 Veremes Xarel·lo barrica Miquel Pons D.O.  
77 Veremes Cabernet Sauvignon Miquel Pons D.O.  
Cava Eulalia Rosé Miquel Pons D.O.  
Cava Eulalia de Pons reserva Miquel Pons D.O.  
Coffee, assorted teas and Christmas treats

Party bag and countdown grapes

79€ tax incl.

Dinner starts at 21.30 hours





# NEW YEARS BRUNCH



- \* Chicken broth cream soup
- \* Christmas selection of salads and starters
- \* Range of local cheeses, pates, cured and cold meats
- \* Marinated salmon with vegetable garnish
- \* Spanish ham on fresh traditional crispy bread
- \* Pineapple, mango and shrimp salad with "Mil Islas"
- \* Endives with Roquefort sauce
- \* Onion and apple comfit on coca base with grilled goat cheese

\*\*\*

Seafood "fideua" \* Mille-feuille of veal with mushrooms and shrimp in red wine sauce \* Hake with potatoes and caramelized onions \* Oven backed orange candied duck grilled vegetable platter

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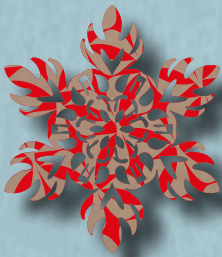
Refreshing lemon and lime sorbet \* Mascarpone and chocolate cream with amaretto\* Chocolate mousse \* Massini cake

## CELLER

Sparkling or still water  
Ederra Verdejo Tempranillo D.O.  
Arrelium Miquel Pons Cabernet Sauvignon d'Ull de Llebre D.O.  
Cava Codorniu 1551 Brut Nature D.O.  
Coffee, assorted teas and Christmas treats

**39€** tax inc.





## **THREE KINGS' DAY**

### **STARTER**

Seafood broth soup

### **ENTRÉE**

Cantaloupe melon carpaccio with salmon tartar

### **MAIN COURSE**

Codfish with mashed potatoes in "sobrassada"  
and honey sauce

or

Entrecote in Porto sauce with fine herbs potatoes  
and mushrooms

### **DESSERT**

Three kings' traditional cake

### **CELLER**

Sparkling or still water

Nuviana Chardonnay D.O

Nuviana Tempranillo D.O

Cava Codorniu Clásico Brut Nature D.O

Coffee, assorted teas and Christmas treats



**29€** tax incl.

# CHRISTMAS CHILDREN'S MENU

## CHRISTMAS EVE – BOXING DAY - CHRISTMAS AND NEW YEARS BRUNCH- THREE KINGS

Pasta with bolognese sauce

Chicken milanese style with french fries

Duo ice cream with candy

Refreshments and mineral water

**19€** tax incl.



## CHRISTMAS DAY BRUNCH AND NEW YEARS BRUNCH

20% discount on menus for children under 10 years.

### General conditions

A 50% deposit is required to secure your reservation.

The minimum of services to be billed will be the one that is communicated with 72h prior to the date of the event.

**Reservation contact:** [sales@fourpointsbarcelona.com](mailto:sales@fourpointsbarcelona.com)

