



Christmas / 2009-2010

Christmas at the Hotel Pullman Barcelona Skipper



Christmas and St. Stephen's Day Brunch

25th and 26th December 2009



Escudella (Catalan stew)

Cod esqueixada

Coca de recapte (savoury flatbread topped with vegetables) with herring and thyme

Pa de fetge (liver pâté)

Braised green asparagus with romesco sauce

Octopus salad with confitted potatoes and Vera paprika

Raff tomato dressed with arbequina olive oil and tuna ventresca

Marinated salmon, yoghurt, lemon and dill

Millefeuille of duck magret, foie and cured duck ham

Lobster and papaya salad

Galician style scallops

Steamed king prawns

Oysters with light lemon foam

Crab claws

Winkles and sea snails

Acorn-fed Iberian cured ham

Iberian cured pork loin

Acorn-fed Iberian cured chorizo

Station serving Norway lobsters sautéed to order with quince, garlic and olive oil sauce

Roasted Iberian pork shank with banana potatoes confitted in thyme

Carn d'olla (stewed meat) and vegetables

Rossini cannelloni

Catalan-style roasted leg of lamb with nuts

Scorpion fish stew

Potato and bacon terrine with cheese sauce

Aromatised fruit

Strawberries with chocolate

Traditional Christmas Yule log cake

Nougats

Neules (crispy rolled biscuits)

Panettone

Pullman Barcelona Skipper assorted baked goods

Mineral waters, soft drinks and beer

White wine: Palacio de Bornos DO Rueda

Red wine: Pétalos del Bierzo DO Bierzo

Cava: Torelló Brut DO Cava

Dessert wine: Par Naranja DO Condado de Huelva

New Year at the Hotel Pullman Barcelona Skipper

31st December 2009



New Year at the Hotel Pullman Barcelona Skipper
31st December 2009

Welcome aperitif

Rice wrapper made of cod

Violet potato, crème fraîche and Beluga caviar

Royale of foie with lentils and porcini mushrooms

King prawns with almond powder and cream of rosemary

Lobster salad with green apple and winter truffle

Foie, duck magret, mango and cured duck ham terrine

Roasted turbot with stewed cuttlefish and calamari noodles

Milk-fed veal tenderloin, pearl onions glazed in Port and green asparagus

Berries suspended in mint jelly with passion fruit foam

Dark chocolate sponge, coffee crisp and a layer of whipped milk chocolate truffle

Lucky grapes and cotillion

White wine: Quinta Apolonia DO Rueda

Red wine: Óscar Tobía DO Toro

Cava: Torelló Rosé Brut DO Cava

Dessert wine: Carratell DO Montsant

Dinner begins at 9.00 p.m.
Party ends at 4.00 a.m.

Price per person: €215 VAT included

Dinner for children up to 12 years old

Welcome aperitif

Ciabatta of acorn-fed Iberian cured ham
Long potato chips
Ham croquettes

Homemade chicken broth with galets (large elbow shaped pasta)

Poultry cannelloni with béchamel and cheese au gratin

Packets of sole with basmati rice and Napolitana sauce

Chocolate, vanilla and cream

Lucky grapes and cotillion

Alcohol-free cocktail
Soft drinks

Dinner begins at 9.00 p.m.
Party ends at 4.00 a.m.

Price per person: €110 VAT included

New Year's Eve Party

The party with DJ will begin at 12.30 a.m. and continue until 4.00 a.m.

All the old favourites plus the best of the new

Cotillion and bottle of Cava Torelló Rosé Brut DO Cava

The New Year's Eve party and bottle of cava are included with the dinner.

Price per person: €40 VAT included

Special New Year and Three Kings' Day Brunch

1st and 6th January 2010



Seafood cream

Cod esqueixada

Coca de recapte (savory flatbread topped with vegetables) with herring and thyme

Secallones de fuet (narrow cured sausages)

White asparagus with Iberian cured ham emulsion

Octopus salad with confitted potatoes and Vera paprika

Confitted piquillo peppers filled with tuna ventresca

Smoked salmon, melon and crème fraîche canapé

Millefeuille of duck magret, foie and cured duck ham

Lobster and papaya salad

Galician style scallops

Steamed king prawns

Oysters with light lemon foam

Crab claws

Acorn-fed Iberian cured ham

Station serving fisherman style clams

Station serving entrecote with confitted thyme potatoes

Macaroni with poultry sausage, tomato sauce and béchamel au gratin

Roasted pumpkin risotto with king prawns

Roasted monkfish a la llauna with Santa Pau beans

Catalan-style stuffed beef

Vegetable and cheese terrine

Aromatised fruit

Strawberries with chocolate

Three Kings' Day ring

Nougats

Neules (crispy rolled biscuits)

Panettone

Pullman Barcelona Skipper assorted baked goods

Mineral waters, soft drinks and beer

White wine: El Perfum de Vi Blanc DO Penedés

Red wine: Rayos Uva DOQ La Rioja

Cava: Torelló Brut DO Cava

Dessert wine: Par Naranja DO Condado de Huelva

pullman
HOTELS AND RESORTS

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