



CHRISTMAS **SPECIALS 2011**

Enjoy Christmas and ring in 2012 in good company!



PULLMAN BARCELONA SKIPPER

Avda. Litoral, 10 - Barcelona 08005
T. +34 93 221 65 65 · F. +34 93 221 36 00
www.pullman-barcelona-skipper.com



OPTION ONE

Cloud of Tou de Til-lers cheese with raspberry and parmesan

Canapé of bonito tuna and anchovy mousse

Skipper *patatas bravas*
(fried potatoes in spicy Brava sauce)

Acorn-fed cured Iberian ham croquettes

.....
Glass of Castell de Perelada cava

Alcohol-free fruit juices

.....
Mineral waters

.....
Duration of appetiser course: 30 min.

PRICE:

10€/person

OPTION TWO

Brochette of fresh young cheese, smoked salmon and Tobiko caviar

Melon tubes with cured Iberian ham shoulder

Toasted *bikini* sandwich with truffles and brie

Spiced meat *bombas* (fried stuffed dough balls)

Acorn-fed cured Iberian ham croquettes

.....
Glass of Castell de Perelada cava

Alcohol-free fruit juices

.....
Mineral waters

.....
Duration of appetiser course: 30 min.

PRICE:

15€/person



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Co-Meeting



OPTION ONE

- Mini-cones of curry flavoured caramelised almonds
- Crispy cassava with celery salt
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- Confited cod dressed *xató* style
- Mini-*ciabatta* with acorn-fed cured Iberian ham shoulder
- Canapé of bonito tuna, anchovy and hard-boiled egg
- Brochette of fresh young cheese, smoked salmon and Tobiko caviar
- Foie bonbon with cherry jam and gold leaf
- Iberian ham croquettes
- Skipper *patatas bravas* (fried potatoes in spicy Brava sauce)
- Smoked octopus brochette with confited potatoes and Vera smoked paprika
- Truffled beef sliders with rocket and parmesan cheese
- Rice ravioli filled with Iberian ham and baby vegetables
- King prawn tempura
-
- Aromatised fruit
- Traditional Christmas *neules* (rolled biscuits) and nougats



White wine: Abadal Picapoll chardonnay, DO Pla del Bages

Red wine: Abadal tempranillo, DO Pla del Bages

Cava: Es Trac Brut Nature

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Soft drinks, domestic beers and mineral waters

PRICE:
45€/person

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OPTION TWO

Crispy potato shavings with Maldon salt
Phyllo dough pizza with parmesan cheese

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Mini-ciabatta with Vic sausage and tomato

Marinated salmon with avocado cream

Hake *brandada* (creamy fish dish)
with trout caviar served in a glass

Melon tubes with cured Iberian ham shoulder

Goat cheese bonbon with tomato jam

Station serving *fideuá* (fine noodle dish prepared in broth)
with clams and shrimp

Cod fritters

Toasted *bikini* sandwich with Majorcan *sobrassada*
(spicy casingless sausage) and mild cheese

Crispy duck and caramelised apple ravioli

Soy sauce and cilantro marinated chicken brochettes

Spiced meat *bombas* (fried stuffed dough balls)

Cone of small fried fish

.....

Aromatised fruit

Traditional Christmas *neules* (rolled biscuits) and nougats

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vinOteca

White wine: Perfum de Vi Blanc, DO Penedès

Red wine: Rayos Uva, DOC La Rioja

Cava: Es Trac Brut Nature

.....

Soft drinks, domestic beers and mineral waters

PRICE:

55€/person

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OPTION THREE

Mini-cones of curry flavoured caramelised almonds

Lotus root with Himalayan salt

.....

Terrine of foie gras and pear and confited apple Macedonia
with a hint of balsamic and vanilla

Cured duck ham, feta cheese and quince jelly

Brochette of fresh young cheese, smoked salmon
and Tobiko caviar

Tou d'els Til·lers cheese jelly with parmesan

Garlic king prawns served chilled

Station serving Norway lobster, cod tripe,
peas and asparagus

Beer-roasted octopus with black *botifarra* sausage

Bread crumbs and Iberian cured ham with quail egg

King prawn tempura

Roasted chicken and ham croquettes

Patatas bravas (fried potatoes in spicy Brava sauce)
with chive mayonnaise

Monkfish with red garlic sauce and black olives

.....

Traditional holiday *neules* (rolled biscuits) and nougats

Sweet dreams

.....

vinOteca

White wine: Perro Verde, Valladolid, DO Rueda

Red wine: Castell del Remei Gotim Bru,
DO Costers del Segre

Cava: Aire de L'Origan

.....

Soft drinks, domestic beers and mineral waters

PRICE:

75€/person



OPTION ONE

Homemade roasted fattened hen cannelloni
with black truffle béchamel

Fresh roasted maigre with baked potato and a
tomato, pine nut and lemon vinaigrette

Suspension of red fruits with lemon foam

Chocolate textures

Traditional Christmas *neules* (rolled biscuits)
and nougats

vinOteca

Rosé: Augustus, DO Penedès

Cava: Castell de Perelada

Mineral waters, coffee and teas

PRICE:

50€/person

OPTION TWO

Traditional Christmas soup with stuffed
pasta and vegetables

Ten-aroma suckling lamb, truffled potatoes, porcini
mushrooms and garlic shoots

Fruit with a hint of mint and coconut foam

Almond biscuit with lemon and meringue

Traditional Christmas *neules* (rolled biscuits)
and nougats

vinOteca

Red Wine: Tempranillo, Bodegas Abadal,
DO Pla del Bages

Cava : Castell de Perelada

Mineral waters, coffee and teas

PRICE:

55€/person



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OPTION THREE

Lobster cream soup with creamy corn ravioli
and lamb's lettuce

Roasted beef tenderloin with a terrine of potatoes
and porcini mushrooms

Mango and pineapple with mint and mandarin

Nougat in textures

Traditional Christmas *neules* (rolled biscuits)
and nougats

vinOteca

Red wine: Rayos Uva, DOC Rioja

Cava: Es Trac rosé

Mineral waters, coffee and teas

PRICE:

70€/person

OPTION FOUR

Foie *micuit* and pear and confited apple Macedonia with
a hint of balsamic and vanilla

Fresh sea bass with sweet sauté of tomato and
pineapple pearls

Almond soup with figs and chestnuts

Chocolate and gold cake

Traditional Christmas *neules* (rolled biscuits)
and nougats

vinOteca

White wine: Perro Verde, DO Rueda

Cava: Aire de L'Origan

Mineral waters, coffee and teas

PRICE:

70€/person



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BARCELONA MEAL*

Canapé of acorn-fed Iberian ham shoulder with tomato
Skipper *patatas bravas* (fried potatoes in spicy Brava sauce)

Smoked octopus with virgin olive oil and Vera smoked paprika (served to the table individually)

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Cream of Norway lobster, crispy bread,
lamb's lettuce and lemon

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Fresh roasted maigre with potato *fondant* served
with a warm tomato vinaigrette

- OR -

Glazed beef and basil-infused fresh seasonal mushrooms
served with pan juices

.....

Chocolate textures

Traditional Christmas *neules* (rolled biscuits) and nougats

.....

vinOteca

White wine: Gramona Gessamí, DO Penedès

Red wine: Rayos Uva, DOC La Rioja

Cava: Aire de L'Origan

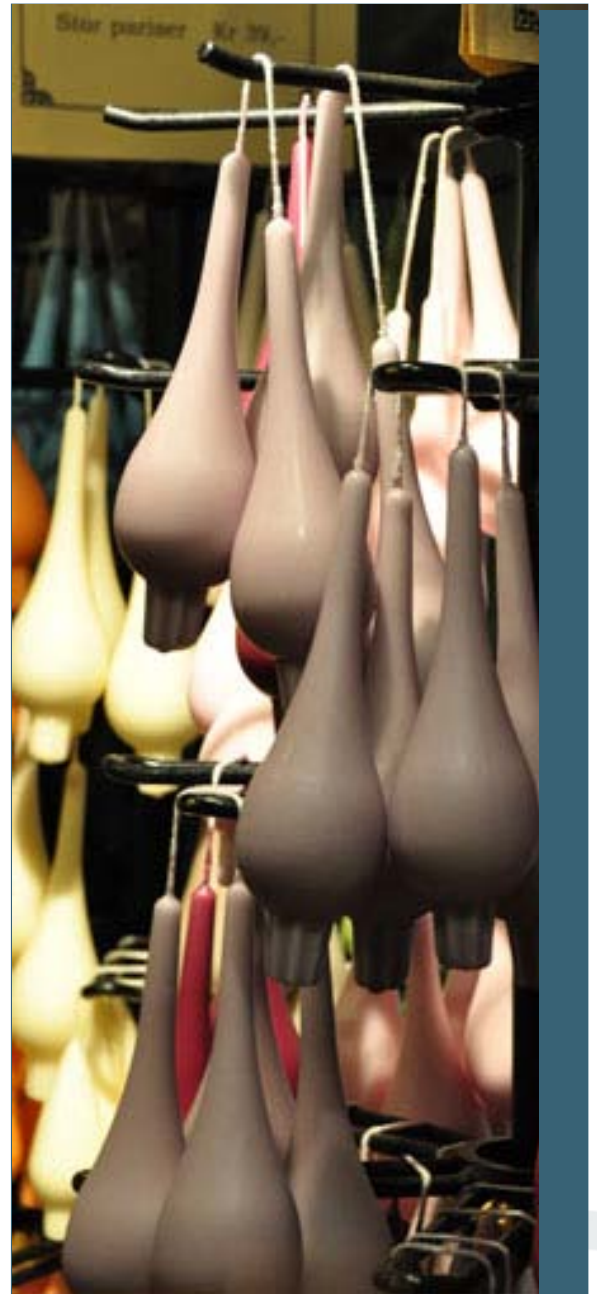
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Mineral waters, coffee and teas

PRICE:

55€/person

***Maximum 25 people**



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FAREWELL TO 2011 MEAL

Appetiser (served to the table individually)

Morsel of smoked salmon, avocado cream and Tobiko caviar

Truffled cloud of Tou de Til-lers cheese

Red prawn salad with shavings of cured Iberian ham shoulder, black trumpet mushrooms and vegetable vinaigrette

Foie *micuit* with peach, tomato, basil and vanilla

Fresh sea bass, spinach, sweet sautéed vegetables and baby leeks

Ten-aroma glazed suckling lamb, ratte potato and porcini mushrooms

Chocolate biscuit with biscuit cream, berries and whipped chocolate truffle with vanilla milk

Traditional New Year's "lucky grapes"

Traditional holiday nougats, *neules* (fine rolled biscuits) and sweet dreams

vinOteca

White wine: El Jardín de Lucía, DO Rías Baixas

Red wine: Prima, DO Toro

Natural dessert wine: Par Naranja

Cava: Aire de L'Origan

Mineral waters, coffee and teas



PRICE:

140€/person

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CHRISTMAS & ST. STEPHEN'S BRUNCH

Terrine of foie gras and pear and confited apple Macedonia with a hint of balsamic and vanilla

Roast beef salad with cabbage and carrot

Steamed truffled potato salad with confited cod and sun dried tomatoes

Confited artichokes, fire-roasted vegetables and ham

Smoked salmon with blinis and crème fraîche

California roll

Seasonal lettuces with vinaigrettes

Napoleon oysters with light lemon foam

Tuna loin marinated in soy and ginger with tomato, and Kalamata olives

Lobster, watermelon and orange

Smoked octopus with confited potatoes and Vera smoked paprika oil

Iberian acorn-fed cured ham with toasted ciabatta and hanging tomato

Norway lobsters sautéed to order with quince aioli

Escudella i carn d'olla (traditional Catalan holiday soup with the stewed meats served separately)

Pheasant cannelloni with truffled béchamel

Small roasted monkfish tails with sautéed wild mushrooms and a warm tomato vinaigrette

Roasted beef tenderloin with stir-fried seasonal vegetables and truffle sauce

Potato and Iberian pancetta terrine with blue cheese sauce

PRICE:

75€/person

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Traditional Christmas Yule log cake

Aromatised fruit with mint

Suspended red fruits

Traditional holiday nougats and *neules* (fine rolled biscuits)

Flavoured fruit jellies

Pullman Barcelona Skipper assorted baked goods

vinoteca

White wine: Abadal Picapoll, DO Pla del Bages

Red wine: Abadal tempranillo, DO Pla del Bages

Natural dessert wine: Carratell, DO Montsant

Cava: Bertha Lounge

Mineral waters, coffee and teas



2012 WELCOME BRUNCH

Artichokes dressed with vegetable vinaigrette

Green asparagus salad with eggs *mollet* and smoked salmon

Roast beef with fire-roasted vegetables and fine frisée
served on savoury flatbread

California roll

Steamed king prawn salad with pasta roulade and Tobiko caviar

Seasonal lettuces with vinaigrettes

Oysters with cucumber salad and lemon foam

Scallops with lime and mango cream

Steamed king prawns with green apple terrine

Iberian acorn-fed cured ham with toasted
ciabatta and hanging tomato

Station serving porcini mushroom and black truffle risotto

Creamy fish, monkfish and fennel soup

Pheasant cannelloni with truffled béchamel

Fresh fish with potato *fondant* served with a warm tomato
and pistachio vinaigrette

Beef tenderloin with Catalan-style salsify

Fresh seasonal wild mushrooms with sautéed Catalan Perol sausage



Aromatised melon with Port

Aromatised green apple with Calvados

Suspended red fruits

Traditional holiday nougats and *neules* (fine rolled biscuits)

Flavoured fruit jellies

Tiramisu

Pullman Barcelona Skipper assorted baked goods

vinoteca

White wine: Perfum de Vi Blanc, DO Penedès

Red wine: Abadal tempranillo, DO Pla del Bages

Natural dessert wine: Carratell, DO Montsant

Cava: Bertha Lounge

Mineral waters, coffee and teas

PRICE:

65€/person

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