

MENUS TO CELEBRATE

Hotel Terradets

CHRISTMAS EVE
CHRISTMAS DAY
ST. STEPHEN'S DAY
NEW YEAR'S EVE 2025



CHRISTMAS EVE

2025

WELCOME BROTH

Sopa gratinada con dados de foie

APPETIZERS

Glass bread with Ral selection ham
Chestnut and porcini mushroom cream

MENU

Fillet of meagre with white wine and cockle sauce

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Lamb shoulder “xisquet” bonbon with truffle

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Pineapple and mint granita
Mango tart tatin with vanilla and rosemary ice cream

WINES & CELLAR

Ànima - Celler Raimat
Jan Petit - Celler Clos Pons
Cava Sort d'Abril - Celler Analec

50€

Takeaway price - €30 (Drink not included)

Hotel Terradets

CHRISTMAS

2025

Welcome cocktail

APPETIZERS

Spiced oriental nuts
Crispy duck with apple
Spicy Balfegó tuna cubes

MENÚ

Traditional Christmas galet soup
Grandma Teresina's stew
(meatball, chicken, white and black Catalan sausages, potato, chickpeas,
cabbage, and carrot)

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Catalan-style monkfish and scampi stew

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Christmas log with truffle and hazelnut praline

WINES & CELLAR

Ànima - Celler Raimat
Jan Petit - Celler Clos Pons
Cava Sort d'Abril - Celler Analec

Selected coffees

58€

Takeaway price - €37 (Drink not included)

Hotel Terradets

CHRISTMAS

KIDS

APPETIZERS

Chicken croquettes
Mini margherita pizza
Roman-style calamari
Olives

MENU

Christmas “GALETS” soup with mini meatballs

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Pork roast with crispy potatoes

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Ice cream cup

Drinks
Soft drinks
Water

25€

Hotel Terradets

ST STEPHEN

2025

APPETIZERS

“Vermouth” tin with Espinaler sauce
Prawn with Nantua sauce
Pork crackling flatbread with smoked fish

MENÚ

“Boxing Day” cannelloni with creamy truffle béchamel and gratin

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Turbot fillet with scampi sauce

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Lemon thyme ice cream

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Carrot cake with white chocolate

WINES & CELLAR

Ànima - Celler Raimat
Jan Petit - Celler Clos Pons
Cava Sort d'Abril - Celler Analec

Selected coffees

48€

Takeaway price - €30 (Drink not included)

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NEW YEAR'S EVE 2025

DINNER AND PARTY

Welcome rosé cava

APPETIZERS

Savory parmesan and black truffle macaron
Tuna tartare with avocado and crispy nori seaweed
Coconut and foie vichyssoise

MENU

Cold seafood platter from the Cantabrian Sea with tartar and romesco sauces
(king prawns, red prawn, crab claws, large scampi, crab body, whelks, mussels, sea
snails, cockles)

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Line-caught hake cooked at low temperature with red prawn veil and fennel cream

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Deboned lamb shoulder stuffed with duck, served with sweet wine sauce and nuts

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Salted caramel, chocolate and lime sphere

WINES & CELLAR

Ànima - Celler Raimat
Conca de Tremp del Terrer del Pallars
Cava Sort d'Abril - Celler Analec

Selected coffees

140€

Includes 3 drinks, party pack, lucky grapes, live music with the Boomerang orchestra, and
late-night snack

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NEW YEAR'S EVE KIDS

COCKTAIL

Fruit juice selection

APPETIZERS

Slices of homemade secallona
Mini mozzarella and Ral de Avinyó ham pizza
Stuffed olives
Croquette
Fried calamari

MENU

Fresh pasta with tomato sauce and cheddar cheese

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Veal escalopes with straw potatoes

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Chocolate cake with vanilla ice cream

DRINKS

Soft drinks and water

40€

Hotel Terradets

NEW YEAR'S EVE 2025

ALL-YOU-CAN-EAT BUFFET

For those seeking a more relaxed experience, our New Year's Eve Buffet invites you to enjoy a varied, festive, and flavourful dining experience — the perfect way to start the year off right.

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Savour a wide selection of starters and salads, fresh seafood, and a carefully curated choice of meats and fish prepared with quality ingredients. All featuring the most authentic flavours of Pallars and our own handmade pastries.

The dinner also includes party favours and the traditional lucky grapes, to toast together the arrival of the new year.

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A cosy and joyful atmosphere, with the same quality and service as always — ideal for sharing a special night with friends and family.

90€

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