



GROUPS MENU

MAJESTIC HOTEL & SPA BARCELONA

Christmas 2024 & 2025

Our lunch and dinner menus served at the table:

Following the “aperitivos”, create your own set menu by choosing a starter, a main course and a dessert.

“Aperitivos”

Crispy nori seaweed with foie gras, apple and eel
Spiced rock mussel croquette
Mini pastrami sandwich with pickles
Crispy prawn brochette with *gambas* bread

Starter

Poultry cannelloni in honour to Fermí Puig
Carn d'olla terrine and *escudella* stew
Ravioli with artichokes, Duroc ham, *porcini* mushroom and Parmesan foam
Red prawn salad, avocado and pickles
Red tuna on salted anchovy cream and crispy capers

Main Course

Sea bass in puff pastry crust and Choron sauce
Snapper supreme with artichoke textures and vanilla oil
Free-range chicken ballotine, foie gras and nuts
Shoulder of suckling lamb with vegetable ragout and pumpkin purée
Beef Wellington with *porcini* mushrooms sauce
Guinea-fowl supreme with turnips, chanterelle and black trumpet mushrooms

Desserts

Almond Christmas log with orange marmalade and nougat mousse
Jean Marie Hiblot chocolate and hazelnut cake
Rum baba with *turrón* ice cream
Sachertarte with chocolate cream and passion fruit gelée

Wine selection 1

Coffee, tea, *turrón* and wafers

Price: 86€ per person (VAT not included)



Chef specialities

Starters

King crab with citrus hollandaise (+30 €)

Grilled XL carabinero prawn with tomato sorbet (+18 €)

Jerusalem artichoke cream with truffle jus and foie gras
in homage to Fermí Puig (+6 €)

Red prawn with smooth pea, mint and bacon cream
in homage to Fermí Puig (+16€)

Main Courses

Wild pheasant cannelloni with black truffle in homage to Fermí Puig (+18€)

Dry aged ribeye (500 g/person) with French fries
and confit *piquillo* peppers (+17 €/pax)

Tender suckling pig with crispy skin and apple textures (+ 5€/ pax)

*(Additional price per person and
reference for all guests to replace from
the main offer)



Group cocktail menu

Gilda Majestic:

Anchovy, *boquerón*, cod, *piparra* pepper, olive, and sun-dried tomato

Our savory snacks:

Crackers, fried wonton, mini Iberian and Parmesan spring roll

Oyster with detox green juice

Brioche with smoked butter and XL anchovy

Puff pastry flatbread with vitello tonnato

Foie gras cookie with Jerez PX gel

Lime with sea scallop tartare

Iberian ham and truffled mozzarella sandwich

Carn d'olla croquette (traditional Catalan stew croquette)

Free-range chicken cannelloni

Chicken and prawn dumpling

Spicy potato mille-feuille *bravas*

Langostine skewer with crispy prawn cracker

Creamy wild *porcini* mushroom and Parmesan rice

Kentucky-style mini chicken burger

Orange and nougat Christmas log

Lemon pie

Glass of rum baba

Artisan *turrónes* and wafers with whipped cream

Price: €86 per person (VAT not included)



Group Cocktail Menu Supplements

Station of “Carrasco” *bellota* Iberian ham **+800€**

Station of Mexican tacos; Cochinita pibil (Yucatán-style barbecued pork) and chilled shrimp **+6€ /per person**

Station of homemade *pâté en croûte* and terrine of *foie gras mi-cuit* with brioche **+8€ /per person**

Station of *ceviche* and *tiraditos*: scallop, prawn and corvina fish **+7€ /per person**

Station of smoked and marinated fish station **+8 € /per person**

Station of premium BBQ (brisket, tenderloin, pulled pork) **+9 € /per person**

Station of seafood: razor clams, langostines, Delta de l'Ebre mussels and sea snails **+10€ /per person**



Wine selection

Wine list 1 (included)

Cau d'en Genís DO Alella (White)
Abadal Criança DO Pla de Bages (Red)
Ars Collecta Gran Reserva Blanc de Noirs DO Cava
Beer, mineral water and soft drinks

Wine list 2 (+€8 per person)

Pazo de Señorans, DO Rías Baixas (White)
Solergibert DO Pla de Bages (Red)
Juvé & Camps Reserva de la Família DO Cava
Beer, mineral water and soft drinks

Wine list 3 (+€22 per person)

Sounds Marlborough New Zelanda (White)
Marqués de Murrieta DO Ca Rioja (Red)
Moët Chandon Brut Imperial AOC Champagne
Beer, mineral water and soft drinks

Open Bar

1 "After Dinner" Gin & Tonic - Bombay Sapphire and tonic with a touch of lime €12 per person

Whiskies, gins, rum, classic and premium vodkas

Selection of liquors*

Brandy, Cognac and Armagnac

Cava, white wine and red wine

Beer and soft drinks

Price: €36 per person (2 hours)

Extra hour: €14 per hour per person

*Ask our team for more information about our selection of liquors



Terms and Conditions

The indicated price per person does not include 10% VAT.

Christmas decorations and minutes are included in the price.

*If you require a cloakroom service, please consult your event coordinator.

*In case of intolerances, allergies or special diets,
please let us know when making your reservation.*

Contact

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