

MENUS  
**CHRISTMAS**  
GROUPS  
• 2024 •

# EL BOSCO

- GARDEN RESTAURANT -

## MENU

• 1 •

### APPETIZERS

**Mi-cuit duck foie gras** wrapped in almond crust with green tomato jam  
**Smoked salmon** tartare with crispy nori and black sesame  
**Seared Scallops** with cava sauce and apple jam

\*

**Smoked Aubergine Ravioli** with sun-dried tomatoes in olive oil and nuts

\*

**Grilled Sea Bass** with homemade romesco sauce and veggies

or

**Free range chicken** with prunes and pine nuts served with potato Millefeuille and bacon

\*

**Traditional panettone** with mascarpone ice cream quenelle and Amaretto

\*

**Turróns and wafers Christmas selection**

&

**Glass of Cava**

\*

### WINE PAIRING

**Castillo de Mojadín White Wine, Chardonnay** - DO Navarra  
**Marmellans Red Wine, Garnacha & Tempranillo** - DO Catalunya

**Water, Soft Drinks, and Coffee**

**55€**

VAT Included

*Service duration: 2 hours*

# EL BOSCO

- GARDEN RESTAURANT -

## MENU

• 2 •

### APPETIZERS

**Mi-cuit duck foie gras** wrapped in almond crust with green tomato jam  
**Smoked salmon** tartare with crispy nori and black sesame  
**Seared Scallops** with cava sauce and apple jam

\*

**Traditional galets** soup

\*

**Duck and foie gras cannelloni** with truffled sauce au gratin and parmesan Cheese

\*

**Cod** with almond mousseline, creamy potato and chives  
or

**Slow Cooked Mellow beef** with parmentier base and rosemary

\*

**Apple Tarte tatin** with Crème Anglaise

\*

**Turróns and wafers** Christmas selection

&

**Glass of Cava**

\*

### WINE PAIRING

**Castillo de Mojadín White Wine, Chardonnay** - DO Navarra  
**Marmellans Red Wine, Garnacha & Tempranillo** - DO Catalunya

**Water, Soft Drinks, and Coffee**

**61€**

VAT Included

*Service duration: 2 hours*



# EL BOSCO

- GARDEN RESTAURANT -

## MENU

• 3 •

### APPETIZERS

**Mi-cuit duck foie gras** wrapped in almond crust with green tomato jam  
**Smoked salmon** tartare with crispy nori and black sesame  
**Crispy prawn** skewer with soy sauce

\*

**Traditional galets** soup

\*

**Roasted scallops** on a creamy pumpkin base, topped with pancetta and red salt

\*

**Traditional monkfish** stew with langoustine and clams

or

**Galician beef** tenderloin with foie gras, potato parmentier, and Pedro Ximénez reduction

\*

**Salted caramel chocolate coulant** with hazelnut ice cream and crumble

\*

**Turróns and wafers** Christmas selection

&

**Glass of Cava**

\*

### WINE PAIRING

**Castillo de Mojardín White Wine, Chardonnay** - DO Navarra  
**Marmellans Red Wine, Garnacha & Tempranillo** - DO Catalunya

**Water, Soft Drinks, and Coffee**

**76€**

VAT Included

*Service duration: 2 hours*

# EL BOSCO

- GARDEN RESTAURANT -

## VEGETARIAN OPTIONS

### APPETIZERS

**Eggplant, tomato, and provolone croquette** with green jam  
**Cooked beet** and black sesame tartare with crispy nori  
**Phyllo pouch** filled with vegetables, served with soy sauce

\*

**Grilled seasonal vegetables** with romesco sauce and seared tofu  
**Smoked Aubergine Ravioli** with sun-dried tomatoes in olive oil and nuts

\*

## WELCOME DRINK

One drink per person, choice of:

**Fontallada Brut Nature Cava**  
**Water** or **Soft Drink**  
**Garden vegetable chips** with aromatic salt

**8€**

VAT Included

*Service duration: 30 minutes*

# EL BOSCO

- GARDEN RESTAURANT -

## TERMS AND CONDITIONS

- Minimum service of 20 pax.
- Advance booking is required for all services.
- The venue is available for private events for groups exceeding 80 guests. For smaller groups, the space can be rented; please inquire for pricing.
- Maximum capacity: 110 guests (meal only); 80 guests (meal + open bar).
- Supplement for ham carving (recebo 8kg) and coca bread with tomato: €440 (10% VAT included).
- Celebration cake supplement: €8 per person.
- Service extension supplement: €250 per hour plus beverages.
- Menus do not include beer. Individual price: €3, payable directly.
- Open bar supplement: €20 per person for 1 hour or €35 per person for 2 hours.
- DJ service: €450 (VAT included).
- Guest parking: €6 per vehicle (access code must be obtained at reception before entry).
- The restaurant provides a TV screen with Chrome Cast connectivity.
- A deposit of 30% of the estimated reservation value is required to confirm the booking.
- The remaining 70% is due prior to arrival.
- For menus offering a choice between meat or fish, selections must be communicated to the hotel at least 10 days before the event.
- Notification of any food allergies or intolerances is required at least 72 hours before the service.
- Full event cancellation without penalty is permitted up to 21 days before the event; thereafter, a 30% cancellation fee applies.
- No reduction in the number of guests is permitted within 72 hours prior to the event.

## CONTACT

RADISSON BLU 1882 HOTEL, BARCELONA SAGRADA FAMILIA

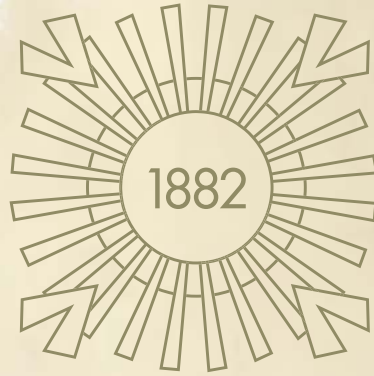
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