2026

Le MERIDIEN RA
BEACH HOTEL & SPA

Christmas
MENU

lemeridienra.es
Avda. Sanatori, 1 - 43880 El Vendrell
977 69 42 00

Sabores de Navidad

STARTER

Free-range guinea fowl and foie gras cannelloni, gratinated with wild mushroom cream and subtle smoky notes.

MAIN COURSE

Chargrilled sea bass served over traditional escalivada with artisanal romesco sauce.

DESSERT

Duo of hazelnut praline and Bourbon vanilla creams.

Chocolate and carob textures with caramelised walnuts and cocoa crisp.

Selection of traditional Christmas sweets.

57 €

10% VAT not included

WINE SELECTION

Valdubón Verdejo White Wine
D.O. Rueda

Valdubón Joven Red Wine
D.O. Rueda

Draft beer, water, selection of soft drinks and coffee

Wine included with lunch

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Luz de invierno

TO SHARE

Selection of homemade croquettes with traditional slow-roasted meat and squid ink.

Tomato salad with tuna belly and seasoned avocado.

Creamy Spanish-style potato salad with prawns and pickled vegetables.

CHOICE OF MAIN COURSE

Slow-cooked beef cheek with smoked potato cream and Bourguignon sauce.

Crispy hake fillet served over seafood risotto with shellfish bisque.

Potato gnocchi with seafood ragù in its own juices.

Free-range chicken stuffed with festive dried fruits and served with traditional roast sauce.

CHOICE OF DESSERTS

Caramelized pear and chestnut Tarte Tatin.

Creamy mandarin dessert with citrus foam and festive spices.

Selection of traditional Christmas sweets.

60 €

10% VAT not included

Wine Selection

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BRILLO de fiesta

TO SHARE

Hand-sliced Iberian ham with sourdough bread and confit tomato.

Marinated salmon tataki with citrus ponzu and fresh sprouts.

A meeting of sea and land: seasonal mushrooms
And butter-glazed prawns.

Guinea fowl and foie gras cannelloni gratinated
with truffled béchamel.

CHOICE OF MAIN COURSE

Roasted Iberian pork tenderloin with thyme potato
gratin and reduced wild mushroom jus.

Gratinated cod loin served with roasted tomato cream
and spinach gnocchi.

Creamy risotto with red prawns and seasonal mushrooms.

Slow-cooked beef tenderloin with layered
potato mille-feuille and crispy red prawn.

CHOICE OF DESSERTS

Traditional Sacher Torte with light red berry cream.

Creamy Jijona turrón tart with dulce de leche ice cream.

Selection of traditional Christmas sweets.

66€

10% VAT not included

WINE SELECTION

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D.O. Rueda

Valdubón Joven Red Wine
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Wine included with lunch