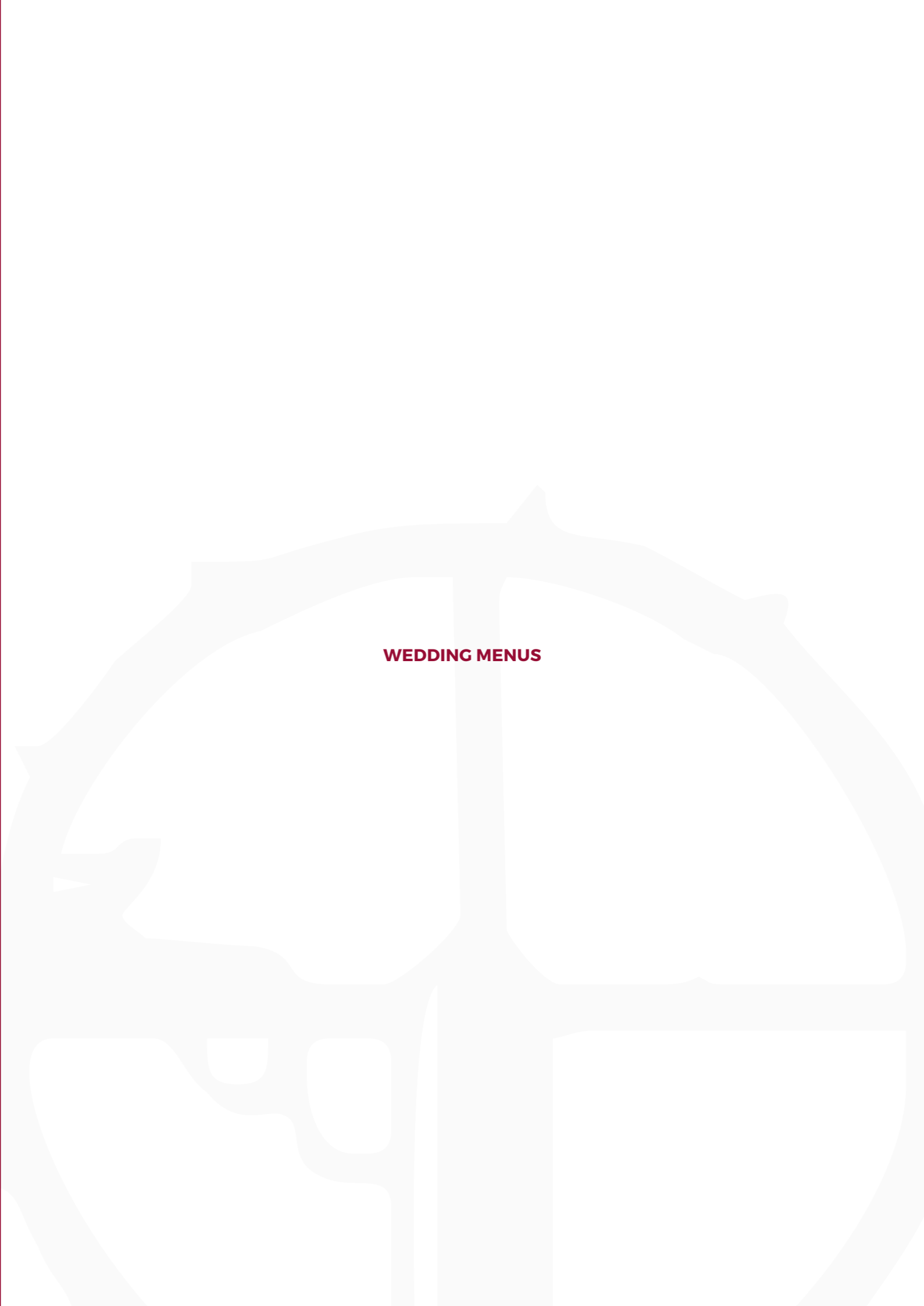




**EL TRULL**

wedding menus



**WEDDING MENUS**

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Catalan-style cod cannelloni

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

### TAPAS

Chicken croquettes

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### SURF OR TURF

Supremes of hake with a truffled sea urchin mousseline and garnish

or

Girona beef shoulder steak 'a la Catalana' with an apple compote and a Cabernet Sauvignon sauce

### WITH A SWEET TASTE...

Chocolate tulip with vanilla ice cream, raspberry coulis and red fruit

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Catalan-style cod cannelloni

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Grilled vegetables

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

### TAPAS

Chicken croquettes

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### SURF OR TURF

Monkfish 'cim i tomba' stew cooked in the style of the Tossa fishermen

or

Fillet of Gironès beef with caramelised apple and a beef jus

### WITH A SWEET TASTE...

Fresh pineapple with caramelised crème brûlée and wild strawberries

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

### TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### THE SEA

Medallions of clams with a mango coulis, red fruit and a golden sesame vinaigrette

### WITH A REFRESHING TOUCH...

Lime sorbet

### THE MOUNTAIN

Girona beef shoulder steak 'a la Catalana' with an apple compote and a Cabernet Sauvignon sauce

### WITH A SWEET TASTE...

Symphony of apricot with wild strawberries, orange juice and vanilla ice cream

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

### TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### THE SEA

Supremes of hake with a truffled sea urchin mousseline and garnish

### WITH A REFRESHING TOUCH...

Mandarin sorbet

### THE MOUNTAIN

Girona beef cheek with a raspberry and grain mustard glaze

### WITH A SWEET TASTE...

Chocolate tulip with vanilla ice cream, raspberry coulis and red fruit

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a romesco sauce

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

### TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### THE SEA

Monkfish 'cim i tomba' stew cooked in the style of the Tossa fishermen

### WITH A REFRESHING TOUCH...

Pineapple sorbet

### THE MOUNTAIN

Fillet of Gironès beef with caramelised apple and a beef jus

### WITH A SWEET TASTE...

Millefeuille of tiramisú with an amaretto coffee cream

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices

## welcome and appetisers

### SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

### SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a romesco sauce

### A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

### TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

## menu

### THE SEA

1/2 Cantabrian lobster with a coral tuile and a bouquet of tropical fruit

### WITH A REFRESHING TOUCH...

Lemon sorbet

### THE MOUNTAIN

Fillet of Gironès beef with duck liver and Cabernet Sauvignon

### WITH A SWEET TASTE...

Florentine of mató cream cheese mousse with walnut and caramel ice cream

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices



## welcome and appetisers

### SPOONS AND SHOTS

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

Ceviche of stone bass with citrus fruit

### SKEWERS

Cod with a tomato vinaigrette

Salmon with a chive vinaigrette

Tuna with soy vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

### CORNETS AND PIPETTES

Salad of spider crab with an oil of its coral

Anchovies with a tomato emulsion

### A TASTE OF THE SEA

Truffled sea urchins

Salt-cod fritters

Steamed cockles

### TAPAS

Chicken croquettes

Scallop with a spring onion mousseline

Traditional rice dish of the Lloret fishermen

Tapas of cuttlefish meatballs with La Selva salsify

Tapas of Girona beef meatballs 'a la Catalana' with an apple and Cabernet Sauvignon compote

## menu

### THE SEA

Assortment of grilled fish and seafood from our fish markets with 1/2 lobster

### WITH A SWEET TASTE...

Mosaic of fresh fruit with yoghurt ice cream

### THE CELEBRATION

Wedding cake

Coffee and liqueurs

### WINES

Vionta (Albariño) – DO Rias Baixas

Mas d'Aranyó (Tempranillo · Garnatxa · Syrah) – DO Catalunya

Parxet Brut Nature (Macabeu · Parellada · Pansa Blanca) – DO Cava

Mineral water and juices

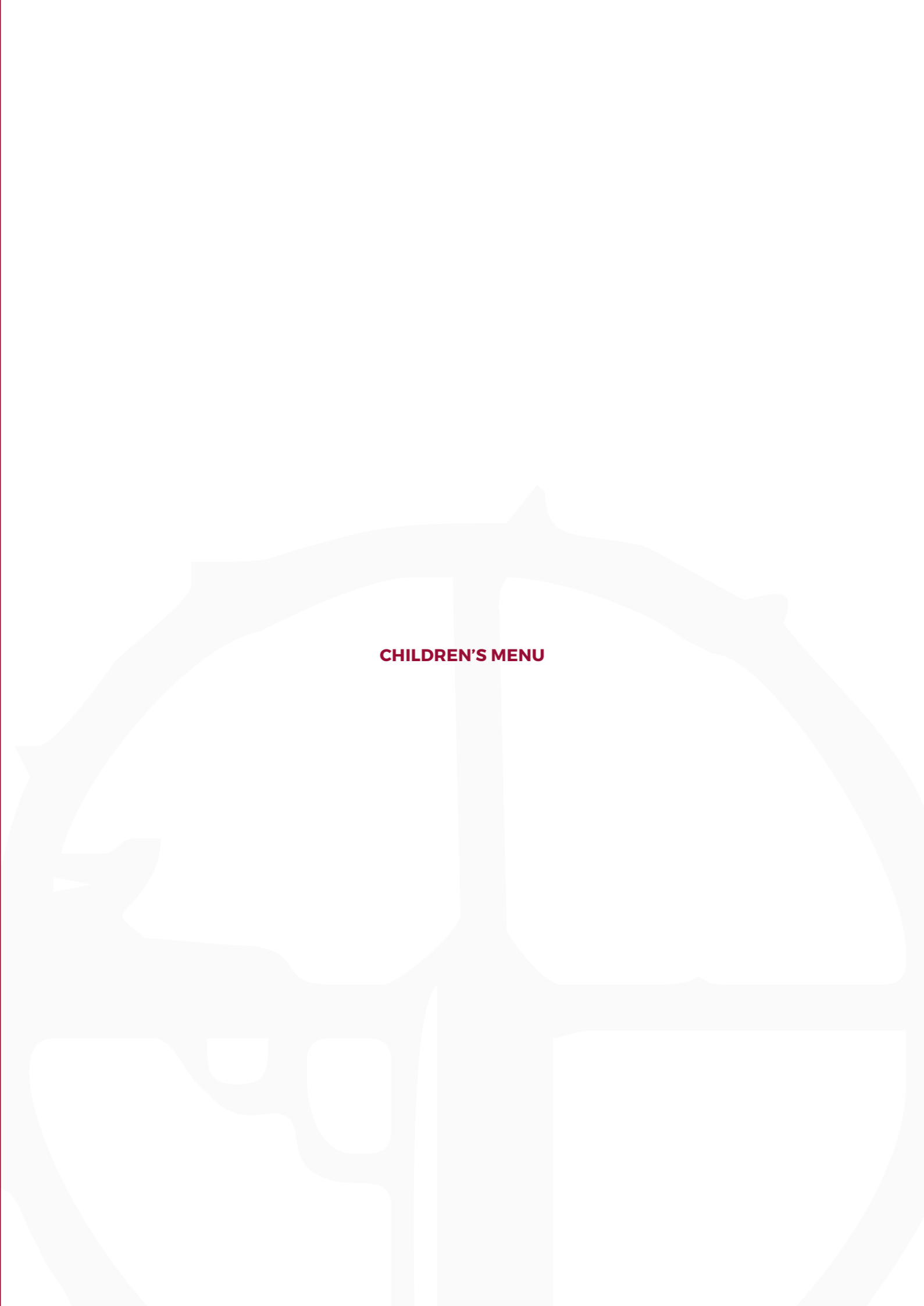
## buffets

Acorn-fed Iberian ham sliced in front of the guests

Tasting of artisan cheeses with walnuts and corn-bread

Fried quail eggs on toast with bacon





**CHILDREN'S MENU**

## children's menu option A

### THE STARTER

Macaroni Bolognese

### MAIN COURSE

Chicken with chips

Escalope of Girona beef served with garnish

### THE DESSERT

Assorted ice cream

### THE CELEBRATION

Wedding cake

Soft drinks and mineral waters

## children's menu option B

### THE STARTER

Cannelloni with truffled cream

### MAIN COURSE

Grilled fillets of sole served with garnish

### THE DESSERT

Assorted ice cream

### THE CELEBRATION

Wedding cake

Soft drinks and mineral water

## children's menu option C

### THE STARTER

Cannelloni of brown crab

### MAIN COURSE

Fillet of Girona beef with garnish

### THE DESSERT

Assorted ice cream

### THE CELEBRATION

Wedding cake

Soft drinks and mineral water

## option A

The same agreed menu as the adults at 75% of the price.

## option B

### THE STARTER

Mixed salad

### THE SEA OR THE MOUNTAIN

Roast loin of fish from the market with potatoes, tomato and onion

or

Fillet of Girona beef with garnish

### THE DESSERT

### THE CELEBRATION

Wedding cake

Wine and mineral water

The menus can easily be adapted to intolerances and allergies,  
whether for a specific guest or for the whole menu planned for the event.





**EL TRULL**

[www.eltrullevents.com](http://www.eltrullevents.com)