

# CELEBRATE THE FESTIVE SEASON IN THE HEART OF BARCELONA

Elevate your holiday celebrations at The Barcelona EDITION, where we transform sophisticated spaces into decadent celebrations, setting the stage for your cherished holiday memories. Treat yourself to delightful festive signature menus devised by Chef Pedro Tassarolo accompanied by lively entertainment.

The Barcelona EDITION brings elegance and sophistication to celebrate the most enchanting time of the year.

# THANKSGIVING DINNER AT VERAZ

THURSDAY NOVEMBER 27
RESERVATIONS AT 7:30 PM & 9:00 PM

WELCOME GLASS OF CAVA ARS COLLECTA BLANC DE NOIRS

#### TO START

ROASTED BUTTERNUT SQUASH SOUP (GF | NF) Caramelized onions, chestnuts, sour cream and fresh herbs

#### TO FOLLOW

THANKSGIVING TURKEY (LF)
Roasted turkey breast with breadcrumbs,
toasted nuts, herbs and dried apricots stuffing,
accompanied with green bean casserole,
home-made mashed potato and cranberry sauce

## DESSERT

HOME-MADE PECAN PIE With cinnamon whipped cream

Water, soft drinks, coffee and tea

55 EUR / PERSON VAT included

(LF) Lactose Free, (NF) Nuts Free, (GF) Gluten Free, (V) Vegan



### FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

+34 93 626 33 30 RESERVATIONS.BCN@EDITIONHOTELS.COM

FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES, ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE

EDITIONHOTELS.COM/BARCELONA/ @EDITIONBARCELONA AVINGUDA DE FRANCESC CAMBÓ, 14. 08003 BARCELONA, SPAIN