





GRAN
HOTEL
INGLÉS
MADRID 1886



Navidad · Christmas
2024



*From Gran Hotel Inglés in
Madrid, we wish you happy
holidays and a happy new
year!*



GRAN
HOTEL
INGLÉS
MADRID 1886

It's time to celebrate





Merry Christmas and Happy New Year 2025!

Dear guests and clients,

On behalf of the entire Gran Hotel Inglés team, it is an honor to address you at this special time of the year. Christmas and New Year are times to reflect on the year behind us, celebrate achievements and, above all, share with our loved ones.


This 2025 invites us to look to the future with hope and enthusiasm. At Gran Hotel Inglés, the oldest luxury hotel in Madrid, we are deeply grateful for the trust and affection you have shown us throughout the year. Thanks to you, we have been able to continue our tradition of excellence and offer you unforgettable experiences in a unique environment.

During this holiday season, we want you to feel the warmth and elegance that have always characterized our hotel. We have carefully prepared every detail to make your stay magical, full of special moments that you will treasure forever. Our priority is to make you feel at home, surrounded by the beauty and history that make Gran Hotel Inglés such a special place.

We wish you a Christmas full of peace, joy and love, and may 2025 be filled with new projects, health and prosperity. May each of your dreams come true and may we continue to share many more unforgettable moments together.

Thank you for choosing us, for being part of our history and for allowing us to be part of yours.

With all our affection,



JORDI CARALT

Director General Gran Hotel Inglés

GRAN
HOTEL
INGLÉS
MADRID 1886





For an unforgettable Christmas

Since 1886, Gran Hotel Inglés has been the host and witness of many celebrations, but if we have to choose one as a favorite, that would be Christmas.

We understand that this time of the year is a reason for celebration and union with our loved ones, as well as to remember all the good times lived during this 2024 and to establish all those dreams that we want to fulfill in 2025.

We, once again, wish that all our guests, continue to consider us their home in the middle of the vibrant city of Madrid.



Dessert cart

Discover all the succulent sweets that the oldest luxury hotel in Madrid has to offer. Nougat, French pastries and much more... only at GHI.

Date and time:

From November 29 and until January 6 from 12:00h to 0:00h.



Whisky tasting

For lovers of whiskey and chocolate. Gran Hotel Inglés invites you to immerse yourself in the world of the most refined distillates with this tasting of different whiskies from **Chivas Regal** and **The Glenlivet** not to be missed.

Date, time and price:

December 04 at 17:00h

Reservations required, limited places

42,00€ pp



Calendar of activities

21/11

Masterclass
Wolstton Coffee

27/11

Agustí Torelló
Cava Tasting

29/11

Home Dessert
cart

04/12

Whisky Tasting

11/12

Christmas
Wreaths

19/12

Masterclass
Christmas
cocktails

22/12

Santa Claus
Show Brunch

24/12

Christmas Eve
Dinner

25/12

Christmas
Brunch

27/12

Christmas cookies
decoration

31/12

New Year's Eve
Dinner

01/01



New Year's Lazy
Brunch

05/01

Three Wise Men
Snack

06/01

Three Wise Men
Day



Masterclass Wolstton Coffee

From **Wolstton Coffee**, together with our magnificent GHI team, we invite you to explore an exquisite range of coffees.

Date, time and price:

November 21 at 17:00h

Reservations required, limited places

Free activity



Agusti Torelló Cava Tasting

Discover the exclusivity of **Agusti Torelló**. You will learn to appreciate flavors, aromas and pairings, taking your wine knowledge to a new level.

Date, time and price:

November 27 at 17:00h

Reservations required, limited places

35,00€ pp

Christmas wreaths

Discover our Christmas wreaths floral workshop, designed for those who wish to immerse themselves in the magic of Christmas, learning the art of floral decoration.

Date, time and price:

December 11 at 17:00h

Reservations required, limited places

75,00€ pp



Masterclass Christmas cocktails

A unique masterclass dedicated to the creation of holiday cocktails, an experience designed for those who wish to celebrate the season with a touch of style and distinction.

Date, time and price:

December 19 at 17:00h

Reservations required, limited places

60,00€ pp

Santa Claus Show Brunch

Enjoy our already popular Show Brunch next Sunday, December 22nd; this time, with the visit of someone very special: Santa Claus himself, just arrived from Lapland and resting in our Presidential Suite.

Christmas carols, Christmas sweets and much more. A magical experience that will leave no one indifferent.

Date, time and price:

December 22 from 13:00h to 15:00h.

Reservations required, limited places

From 37,00€ pp





Santa Claus Show Brunch

NATURAL JUICES

Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

COCKTAILS & CHAMPAGNE

Champagne Perrier-Joüet

Margarita 1800 Blanco

Mimosa

Cosmopolitan

Kir Royale



TO CONTINUE

Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Seasonal fruit salad

Homemade hummus served with Arabic bread

Gyozas

Selection of smoked meats: salmon, cod, sardines, peppers, olives...etc.

Selection of cured meats and national cheeses: Iberian ham, Italian mortadella, cured cheese...etc.





Santa Claus Show Brunch

MAIN TO CHOOSE FROM

Eggs Benedict on English muffin with smoked salmon or avocado

Artisan pastrami sandwich, with melted tetilla cheese and pickles

Avocado toast on scrambled eggs (eggless option available)

Gran Hotel Inglés style hamburger

Bao bun with pulled pork



CHOICE OF DESSERT

Christmas dessert trolley

From 37,00€ pp





Dinner & Brunch Menus 2024



At Gran Hotel Inglés we understand that gastronomy is an essential part of our culture.

Sitting around a table with your loved ones, enjoying lunch, dinner or a simple aperitif and making it an unforgettable evening. These are values that, in the oldest luxury hotel in the city of Madrid, we have decided to maintain.

This year, our kitchen team has decided to go for a traditional Christmas offer, with an avant-garde touch, always respecting the quality and origin of the product.

We always use the highest quality ingredients, national and cared to detail.

We sincerely hope that these menus are able to move you to the warmth of your home, without forgetting that in this same place, we have been celebrating Christmas with the same enthusiasm as more than 100 years ago.



Christmas Eve December 24

APPETIZERS

Acorn-fed Iberian ham
Guillardeau n°5 oyster with ponzu sauce
Christmas consommé



MENU

Monkfish carpaccio with tomato, lime and garlic confit
Slices of sweet potato, caramelized smoked eel and chanterelle puree with vanilla
Chocolate cone with foie gras and mango
Hake in béarnaise sauce and fondant potatoes
Glazed veal shank with pumpkin parmentier grilled in Jospet

Nougat and ginger log
Petit fours and Christmas sweets



WINERY

Menade Verdejo Organic Verdejo D.O. Rueda
Marqués de Vargas Reserva 2018 D.O. Ca. Rioja
Celler Kripta Singular Magnum D.O. Cava

175,00€ pp



Children 's Menu December 24

APPETIZER AT THE TABLE

Acorn-fed Iberian ham
Iberian ham croquettes

MENU

Fresh pasta with homemade bolognese sauce

Your choice:

Grilled hake with french fries or salad



o

Iberian pork with french fries or salad

DESSERT

Homemade cheesecake GHI style

75,00€ per person. Valid for children up to 12 years old.



Brunch December 25

NATURAL JUICES & COFFEE

Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

Our premium selection of coffees



COCKTAILS & CHAMPAGNE

Champagne Perrier-Joüet (included)

Margarita 1800 Blanco

Mimosa

Cosmopolitan

Kir Royale



TO CONTINUE

Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Our assortment of refined mini sandwiches: fresh cheese, truffle and port raisins; smoked salmon croissant and tender sprouts & pastrami brioche, raifort sauce and pickles.

Selection of smoked fish and seafood: salmon, cod, prawns...etc.

Selection of cured meats and national cheeses: Iberian ham, Italian mortadella, cured cheese...etc.





Brunch December 25

MAIN TO CHOOSE FROM

Spinach cannelloni, choice of boletus and ricotta cheese (vegetarian option)

Traditional Sirloin Wellington with creamed spinach and noisette potatoes.



Skewered hake in béarnaise sauce and fondant potatoes



CHOICE OF DESSERT

Christmas dessert trolley

From 85,00€ pp







New Year 's Eve December 31

APPETIZERS

Acorn-fed Iberian ham
Guillardeau n°5 oyster with ponzu sauce
Corn and black truffle cream




MENU

Pomegranate, avocado and grilled lobster salad
Foie Baklava
Zucchini flower with payoyo cheese and osetra caviar
Northern salmon and bluefin tuna marble
Turbot Meunière style with snow peas, pods, peas and broad beans
Wagyu tenderloin with braised boletus mushrooms



Chocolate, orange and panettone clock
Petit fours
Lucky grapes, cotillion and Open Bar until 02:30am.

WINERY



Menade La Misión Verdejo D.O. Rueda
Marqués de Vargas Gran Reserva 2016 D.O.Ca. Rioja
Champagne Perrier Jouët

425,00€ pp





Children's Menu December 31

APPETIZER AT THE TABLE

Acorn-fed Iberian ham
Iberian ham croquettes

MENU

Fresh pasta with homemade bolognese sauce

Your choice:

Grilled hake with french fries or salad

o

Iberian pork with french fries or salad

DESSERT



Homemade cheesecake GHI style

Lucky grapes

Champin



75,00€ per person. Valid for children up to 12 years old.



Lazy Brunch January 01

NATURAL JUICES & COFFEE

Detox: Spinach, apple & kiwi fruit

Multivitamin: Carrot, Orange & Lemon

Antioxidant: Strawberries & berries

Our premium selection of coffees



COCKTAILS & CHAMPAGNE

Champagne Perrier-Jouët (included)

Margarita 1800 Blanco

Mimosa

Cosmopolitan

Kir Royale



TO CONTINUE

Assortment of bread & pastries accompanied with grated tomato, homemade jams and butters.

Our assortment of refined mini sandwiches: fresh cheese, truffle and port raisins; smoked salmon croissant and tender sprouts & pastrami brioche with raifort sauce and gherkins.

Selection of smoked and seafood: salmon, cod, prawns...etc.

Oyster with ponzu sauce

Selection of national cured meats and cheeses: Iberian ham, Italian mortadella, cured cheese...etc.





Lazy Brunch January 01

MAIN TO CHOOSE FROM

Our already popular sea urchin rice

Old-fashioned baked sea bass with creamed spinach garnish

Roast-beef served with truffled noisette potatoes





CHOICE OF DESSERT

Christmas dessert cart

Petit Fours

From 125,00€ pp



Cookie decoration workshop

This winter, immerse yourself in the warmth and charm of the holiday season with a special gingerbread cookie decoration workshop, accompanied by a delicious hot chocolate.

Date, time and price:

December 27 at 17:00h

Reservations required, limited places

20,00 pp



Three Wise Men Snack

Enjoy a very special snack, enjoying our exquisite roscón de reyes and taking the opportunity to leave your last wishes to Their Majesties from the East, the Three Wise Men.

Date, time and price:

05 January at 17:00h

Reservations required, limited places

10,00€ pp



Are you going to miss it?

You can book all activities through:

www.granhotelingles.com
welcome@granhotelingles.com
by calling +34 91 360 00 01

or by asking our staff in the room



GRAN
HOTEL
INGLÈS
MADRID 1886