

# THE TERRACE RESTAURANT

## NEW YEAR'S DAY BUFFET LUNCH

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An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pâtés, selection of cured meat platters including bresaola , Parma ham , chorizo & smoked local sausage complemented with our house vinaigrettes, pickles, salsas and an exquisite selection of individual mini salads & shooters

Assortment of mini crusty ciabattas, focaccia, multigrain & fancy rolls

### **Soups**

King crab & prawn bisque, garlic croutes

Cream of mushroom soup with truffle oil

### **Middle East**

Beef rogan josh,

Fried fish in a mild curry cream

Chicken tikka masala,

Curried vegetable samosas

Meat fatayer

Spiced basmati rice

Flavored Arabic bread

### **Mediterranean**

Veal Milanese style

Chicken chasseur

Grilled swordfish in a caper salsa

Vegetable moussaka

Fried ricotta ravioli, tomato sauce

Tuna cornish

### **Pasta**

Grouper ravioli in a cherry tomato & herb cream

Penne tossed with a bolognese sauce, goat cheese shavings

Baked cannelloni with a spinach, ricotta & gruyere glaze

Fiochetti speck e fontina, mushrooms & truffle cream

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### 2017 - 1st Mains

#### Carvery

Beef wellington style, duxelle, Parma ham in trellis pastry, aged port jus

Whole baked pork, with herbs, fruit chutney & sage infused jus

#### Mains

Mixed grill of fish, set on a shellfish cream, roasted peppers, lemon wedges

Baked grouper fillet, onion, fennel & chorizo mix, fish liquor, basil

Turkey escalope, drunken prunes & nuts, Jack Daniels cream sauce

Lamb chops, feta crumbs, grilled vegetables, redcurrant jus

Veal wrapped in Parma ham & sage, baby shallot & wild mushroom fricassee, sage creamed jus

Ragout of vegetables in a puff pastry with a cheddar glaze

Winter vegetable panache with garlic flavored butter

Roasted potatoes with curry & lemon

#### FINAL

#### Cheese

An endless experience for the wine and cheese lovers consisting of a selection of cheeses from the most renowned regions in Europe, Maltese delicious cheese, served with traditional freshwater biscuits, Italian grissini and a variety of dried fruits, grapes and fresh crudités, nuts and scented honeys

#### Sweets

Exquisite selection of flans, gateaux, fresh fruit, chocolate textures & creams in glasses

Ice creams and sorbet trolley

€58 per person

Inclusive of half bottle of wine

Children 6-12 years €25 per person