

THE TERRACE RESTAURANT

NEW YEAR'S EVE BUFFET DINNER

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pâtés, selection of cured meat platters, local specialties, complemented with our house vinaigrette, pickles, salsas and an exquisite selection of individual mini salads & shooters
Assortment of mini crusty ciabattas, focaccia, multigrain and fancy rolls

Fish & shellfish

Fresh oysters and roasted scallops, shallot dressing, lemon cheek & traditional condiments, marinated langoustine, selection of mussels & clams, Mediterranean prawns, complimented with a variety of seafood salads

Bella italia

A variety of Italian delicacies, varying from freshly sliced Parma ham & bresaola to an assortment of different salamis, mozzarella di bufala, cheeses, grilled vegetables sotto olio, antipasti, crusty baguettes, grissini, dips & dressings

Selection of bruschetta including, traditional tomato & herbs, black olive, basil & mozzarella & sun dried tomato all served with crunchy garlic bread, mini foccaccine & toasted chunky herb bread with various flavoured olive oils

From Sicily

Calamari ripieni al forno, garlic & basil salsa

Costoletta di vitello saltimbocca

Pollo al cacciatore con pancetta & carciofi

Aubergine parmigiana

Meat & vegetarian arancini

Pasta

Orechiette with lobster & salsa thermidor

Gnocchi di patate al forno

Lunette 4 formaggi, pesto e pomodori secchi, rucola

Penne al pomodoro with basil

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Soups

Shellfish cream with toasted croutons

Cumin scented vegetable minestrone with roasted lamb

Indian

Ajwain fish fry

Chicken tikka makhani

Lamb saag gosht

Vegetable pakoras

Spiced basmati rice

Lamb Pies

MAIN EVENT

Carvery

Garlic & thyme studded rib of beef, redcurrant jus

Stuffed fresh pork loin with dried fruits & Maltese sausage, calvados creamed jus

Mains

Pan seared salmon roulade, seared prawns, Thai asparagus & cream

Roasted meager, stewed calamari with vegetables, olives & herb oil

Grilled wild boar, pineapple chutney, berry & rosemary jus

Liver & prunes rolled rabbit loin, roasted plums & port jus

Duo of duck, confit of legs with citrus & cinnamon, slow roasted duck breast, orange scented jus with 5 spice, honey drizzle

Asian vegetable greens with soy & sesame seeds

Mini courgettes stuffed with kapunata vegetables on tomato sauce

Roasted potatoes with garlic, thyme, fennel & sundried tomatoes

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2016 GRAND FINALE

Cheese

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

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

Ice creams and sorbet trolley

€100 per person

inclusive of half bottle of wine, water & a glass of champagne at midnight

Children 6-12 years pay half price