

THE TERRACE RESTAURANT

CHRISTMAS DAY BUFFET LUNCH

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pâtés, selection of cured meat platters, smoked local sausage, carved home smoked salmon, fish roulades, stuffed calamari, citrus marinated prawns, dressed green lip mussels, langoustines & razor clams complimented with a fine selection of smoked fish, sword fish ceviche, dips, salsas & accompaniments, house vinaigrettes, pickles & an exquisite selection of individual tapas. Assortment of mini crusty ciabattas, focaccia, multigrain and fancy rolls.

Soups

Roast butternut squash & shallots, herb croutons

New England clam chowder with bacon crumbs & tortilla chips

Pasta

Garganelli with seafood & pesto genovese

Penne tossed with red wine & duck confit with bacon, peas & cream

Pumpkin tortelli tossed in a sage & garlic butter

Penne in a rich tomato sauce with basil

Thai

Thai vegetable spring rolls with cucumber sweet dressing

Beef wontons, soy dip

Stir fry pork with vegetables & roasted peanuts

Panang beef curry with mange tout & carrots drizzled with coconut cream

Lime & chilli vegetable egg noodles

French

Braised boneless quail, caramelized grapes, honey jus

Veal blanquette with vegetables

Rice Pilaf

Assorted savoury pies

Mini quiche lorraine

Turkish Corner

Fresh wrapped or in pitta chicken doner with condiments

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Carvery

Roast traditional turkey with stuffed leg, chipolatas, cranberry infused gravy & cinnamon flavored apple sauce.

Roast prime beef rib with studded garlic & thyme, Yorkshire puddings, pan barolo juices & fried onion rings

Mains

Salmon fillet al cartoccio, braised vegetables & white wine reduction

Grilled bream, chorizo & shellfish stew, tomato & coconut cream sauce

5 dry spiced duck breast with candied berries & crème de cassis jus

Pork loin topped with macadamia nut & apple compote, roasted baby pears, alvados mustard cream

Dry herb rubbed lamb chops with roast garlic & pistachio pesto, port jus

Roasted winter root vegetables

Cauliflower broccoli gratin

Citrus & sage baked potatoes with garlic

Cheese

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

Exquisite selection of flans, gateaux, fresh fruits, chocolate textures & creams in glasses. Assorted French pastries. Ice creams & sorbet trolley. Traditional Christmas pudding served with Brandy sauce. Christmas log and more.

Coffee and mince pies

€58 per person

Children 6-12 €25 per person