

# THE TERRACE RESTAURANT

## CHRISTMAS EVE BUFFET DINNER

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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 & an exquisite selection of individual mini salads & shooters

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

### **Soups**

Thai prawn creamed soup enhanced with ginger & coconut cream

Vegetable, bean & smoked pork minestrone

### **Pasta**

Tortellini bolognesi stuffed with mortadella, parmesan & beef ragout baked in a pastry case

Maccheroni al Torchio, prawns, sundried tomatoes, black olives, rucola & pecorino shavings

Ravioli porcini, truffle cream, asparagus & pine nuts

Penne al pomodoro with basil

### **Oriental corner**

Duo of lamb & vegetable samosas

Boneless chicken thighs in a mild red curry sauce, cashew & basil

Spicy bbq pork ribs

Black bean beef & vegetable stir fry

Prawn & peanut egg fried rice

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### Carvery

Roast crown of turkey, leg ballotine with a dried fruit farce, classic condiments & pan juices

Leg of lamb stuffed with olives, bread, pine nuts & herbs served with a redcurrant jus

### Mains

Baked fresh meager cooked in fish liquor, herbs, tomatoes & lemon

Grilled seabass, mussels in a vermouth cream, sautéed fennel & fresh mint

Simmered venison rump, soaked dried fruit compote, redcurrant & port wine

Milk fed veal rib eye, wild mushrooms, roasted vegetables, marsala cream

5 spice boneless roasted quails, caramelized grapes, honey scented jus

French beans wrapped in speck with café de Paris butter

Mediterranean assorted winter baby vegetables tossed in olive oil

Roasted baby potatoes with fresh rosemary & garlic

### Cheese

An endless experience for the 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.

### Christmas treats

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

Assorted French Pastries

Ice creams and 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