



**WESTIN**<sup>®</sup>  
HOTELS & RESORTS

# Christmas Day Buffet Lunch

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Terrace Restaurant

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# Christmas Day Buffet Lunch

## Terrace Restaurant

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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-lipped 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 tossed with calamari, mussels, prawns, chorizo and roast tomato sauce, picked garden herbs  
Baked cheese tortellini with chicken & spinach  
Ravioli funghi porcini, forest mushroom, pancetta & truffle cream  
Penne tossed in a rich tomato & basil sauce

### Thai


Gai Pad Med Mamuang Himaphan – Stir fried chicken with cashew nuts  
Por Pia Tord - Fried spring rolls  
Phanaeng - Pork in spicy coconut cream  
Thai Massaman beef curry with potatoes  
Prawn lime & chili vegetable egg noodles  
Assorted dim sums, soy sauce

### Latin American

Cajun braised boneless quail with a bacon & sweetcorn ragout  
BBQ & Jack Daniels sticky ribs  
Spicy beef burritos with smoked cheese  
Pulled beef tacos with peppers, jalapeños, guacamole & melted cheese  
Spicy cheese fritters, tomato salsa  
Chicken wings with a blue cheese dip

### Turkish Corner

Chicken doner with all the traditional condiments & flat bread



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# Christmas Day Buffet Lunch (Continued)

## Terrace Restaurant

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### RELISH

#### 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

Herb & crab flavoured grouper al cartoccio, lemon beurre blanc

Baked salmon, chorizo & shellfish tomato sauce

Duo of maple & orange marinated duck with candied berries & crème de cassis jus

Grilled pork medallions, apple compote, roasted baby pears, calvados mustard cream

Garlic, rosemary & thyme lamb chops with honey roasted chick peas, port wine jus

Roasted winter root vegetables

Cauliflower gratin

Citrus & sage baked potatoes with garlic

### INDULGE

#### Cheese

An endless experience for cheese lovers consisting of a selection of cheeses from the most renowned regions in Europe. Maltese cheeselets 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 & mince pies

*Price: Adults: €69.95 per person. Including ½ bottle of wine, water & soft drinks.*

*Children: 6-12 years, €25.00 per person.*

