



WESTIN[®]
HOTELS & RESORTS

Christmas Eve Buffet Dinner

Terrace Restaurant

Christmas Eve Buffet Dinner

Terrace Restaurant

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pâtés, a 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

Classic French onion soup with gruyere garlic croutes
Roast Thai chicken soup with corn & ginger dumplings

Pasta


Macaroni veal ragout, baby peas baked in a pastry case
Strozzapreti pasta, fresh tuna, sundried tomatoes, black olives, rucola & ricotta salata shavings
Lunette quattro formaggi, mushroom cream, asparagus & pine nuts
Classic penne al pomodoro Napoletano, cherry tomatoes & picked basil

Oriental

Steamed assorted dim sums, plum dipping sauce
Fried Asian nibbles with classic condiments
Char siu BBQ pork
Mongolian deep fried beef with ginger, garlic, soy sauce, brown sugar, rice wine, chilli, spring onions & cashew nuts
Prawn & vegetable egg fried rice
Thai red curry fish with Asian vegetables

Maltese

Rabbit roulade in pancetta & thyme jus
Octopus stew with olives & tomato sauce
Veal olives braised in red wine
Braised lamb shanks in red wine with rosemary
Mini meat pies
Fried ravioli with tomato salsa



Christmas Eve Buffet Dinner (Continued)

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RELISH

Carvery

Roast crown of turkey, leg ballontine with a dried fruit farce, classic condiments & pan juices
Rack of lamb, crusted with herbs, served with roasting gravy

Mains

Baked fresh grouper, white wine & butter sauce, grilled artichokes & caper berries
Grilled bream fillets with fennel, served with kalamata olives, cherry tomatoes
New Zealand venison loin grilled with roasted root vegetables & forest berries
Milk fed veal rib eye, sage & wild mushroom ragout, marsala café au lait cream
Boneless quail in fennel, paprika, coriander, preserved lemon & garlic served with roasted vine tomatoes
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

INDULGE

Cheese

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

*Price: Adults: €60.00 per person.
Children: 6-12 years, €25.00 per person.*

