



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

# New Year's Day Buffet Lunch

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Terrace Restaurant



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## Terrace Restaurant

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### FRESH START

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pates, selection of cured meat platters including bresaola, parma ham, chorizo & smoked local sausage complemented with our house vinaigrettes, pickles, salsas and an exquisite selection of individual mini salads & shooters

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

### IN BETWEEN

#### Soups

Mediterranean shellfish bisque, garlic aioli croutes  
Garden minestrone with lentils

#### Middle East

Fish tagine with pickled lemon & olives  
Chicken korma  
Beef with prunes & apricots  
Fruity rice with cinnamon, raisins, sultanas & flaked almonds  
Sambusak  
Spicy tuna rolls

#### Mediterranean


Stuffed calamari  
Veal saltimbocca, sage cream  
Braised quail boneless cacciatore style  
Vegetable cake  
Assorted pies  
Mini quiche lorraine

#### Pasta

Baked cannelloni with a spinach, ricotta & gruyere glaze  
Fish ravioli, cherry tomatoes & extra virgin olive oil  
Cheese & spinach tortellini, pancetta & mushroom café au lait  
Penne in a classic Napolitana sauce

#### Turkish

Chicken doner with all the traditional condiments & flat bread





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# New Year's Day Buffet Lunch (Continued)

## Terrace Restaurant

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### 2018 - 1st MAIN COURSES

#### Carvery

Garlic & thyme studded rib of beef, redcurrant jus & condiments  
Whole roasted suckling pig, crackling & apple sauce

#### Mains

Mixed grill of fish with chermoula dressing & grilled prawns  
Pan fried Scottish salmon escallops, with Thai asparagus & chive cream  
Chicken escallops wrapped in pancetta, drunken prunes & nuts, Jack Daniels cream sauce  
Lamb chops, feta crumbs, grilled vegetables, mint jus  
Grilled veal medallions garnished with fried Parma ham & sage, baby shallots & wild mushroom fricassee, sage jus  
Winter vegetable panache with garlic flavored butter  
Vegetable vol-au-vents  
Roasted potatoes with caramelized onions & sun dried tomatoes

#### FINAL

##### Cheese

An endless experience for wine and cheese lovers consisting of a selection of cheeses from the most renowned regions in Europe, Maltese cheeselets, all served with traditional freshwater biscuits, Italian grissini and a variety of dried fruits, grapes and fresh crudities, nuts and scented honeys

##### Sweet

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

Ice creams and sorbet trolley

*Price: Adults: €69.95 per person. Including ½ bottle of wine, water & soft drinks.  
Children 6-12 years, €25.00 per person.*

