



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

# New Year's Eve Buffet Dinner

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Terrace Restaurant

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# New Year's Eve Buffet Dinner

## Terrace Restaurant

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### START THE VIBE

An array of natural salads, assorted compound salads, antipasti, meat & fish terrines, pates, selection of cured meat platters, local specialties, complemented with our house vinaigrettes, pickles, salsas and an exquisite selection of individual mini salads & shooters

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

### Fish & Shellfish

Fresh oysters and roasted scallops, shallot dressing, lemon cheeks & traditional condiments, marinated langoustine, selection of mussels & clams, fasolari, Mediterranean prawns, complimented with a variety of seafood salads

### Bella Italia

An assortment of different salamis, Mozzarella di Bufala, grilled vegetables sotto olio, all served with crunchy garlic bread, mini focaccia & toasted chunky herb bread with various flavored olive oils


Fritto misto, garlic & basil salsa  
Veal Milanese with lemon butter sauce & capers  
Pollo con pancetta & carciofi  
Parmigiana classica  
Cheese & meat arancini

### Pasta

Baked gnocchi with a veal ragout, spinach & ricotta salata  
Tortelli spinaci e ricotta, almond pesto, grilled asparagus & sundried cherry tomatoes, pomodori secchi  
Orechiette with extra virgin olive oil, chilli, garlic, onions & vongole  
Penne pasta in a rich tomato & basil sauce

### Soups

Thai king crab & prawn, kalamata olive toasted bread  
Indian spiced lentil & root vegetable soup with Greek yoghurt & coriander



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# New Year's Eve Buffet Dinner (Continued)

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### Indian

Tikka fish curry  
Tandoori chicken masala  
Lamb rogan josh  
Vegetable pakoras  
Chicken curry samosa  
Spiced basmati rice

### MAIN EVENT

#### Carvery

Beef wellington, aged port jus  
Traditionally cooked porchetta, fruit chutney & sage infused jus

#### Mains

Salmon fillets with shellfish mousse, fava beans, chive, olives & tomato dressing  
Fillets of grouper steamed in banana leaves with ginger, chili & coconut cream  
Grilled pork loin, pineapple chutney, berry & rosemary jus  
Pistachio & prune farce rabbit loin wrapped in pancetta, roasted plums & port jus  
Roast duck breast cherry scented jus with carob drizzle, wilted bok choy & baby carrots  
Sesame tossed winter vegetables  
Chili vegetable ragout  
Stuffed zucchini with melted smoked applewood cheese on a tomato sauce  
Roasted potatoes with garlic, thyme, fennel & sundried tomatoes

### 2017 GRAND FINALE

#### Cheese

An endless experience for 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, dried fruits, grapes, fresh crudités, nuts & scented honeys

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

Ice creams and sorbet trolley

*Price: Adults: €100.00 per person. Inclusive of half bottle of wine, water & a glass of champagne at midnight.  
Children: 6-12 years, half-price per person.*

