

CHRISTMAS EVE BUFFET DINNER

salads & antipasti

An exquisite selection of individual tapas, including fish, meats and shooters complimented by an array of natural salads, assorted compound salads, antipasti, meat terrines, pâté, selection of cured meat platters, local specialties, house vinaigrettes, pickles, salsas and condiments, Mediterranean mixed seafood dishes, Italian salami, cheese and breadsticks, Maltese cheeslets and water biscuits, marinated olives and grilled vegetables in herbal olive oil.

pasta

Farfalle served with shrimp and crab cream sauce sprinkled with fresh parsley
Lumache tossed with sundried tomatoes, Maltese cheeselets and basil oil

soup kettle

Roasted sweet Potato soup with pistachios

carvery station

Garlic crusted leg of lamb served with minted jus

main dishes

Pan-seared supreme of chicken served mushroom and saffron cream sauce
Steamed Salmon fillets set on garlic scented spinach leaves served with lemon and caper reduction
Medallions of pork served with smoked pancetta and artichoke sauce sprinkled with fried leeks
Mushroom Risotto with Parmesan shavings

served with:

Honey glazed baby carrots
Garden peas with smoked pancetta
Croquette Potatoes

dessert

Traditional Christmas pudding served with Brandy sauce
Exquisite selection of flans and gateaux and fresh fruit salad