

Celebrate
CHRISTMAS
and
NEW YEAR
at hotel
KENNEDY NOVA

Christmas Eve Buffet Dinner

ANTIPASTI

SELECTION OF CREATIVE SALADS, CURED MEATS, TERRINES, ROULADES, SEAFOOD PLATTERS AND MARINATED GRILLED VEGETABLES COMPLIMENTED WITH FLAVOURED VINAIGRETTES AND DRESSINGS

SOUP KETTLE

CREAM OF MUSHROOM SOUP SERVED WITH CRISPY BACON LARDONS

PASTA

COTTAGE CHEESE AND SPINACH STUFFED CANNELONI V

PENNE WITH MALTESE SAUSAGE, SUNDRIED TOMATOES AND MUSHROOMS TOSSED IN A LIGHT PEPPERCORN CREAM SAUCE

CARVERY SECTION

GARLIC CRUSTED LEG OF LAMB SERVED WITH MINTED JUS

CHOICE OF MAIN DISHES

PAN-SEARED SUPREME OF CHICKEN SERVED WITH MUSHROOM AND SAFFRON CREAM SAUCE COMPLIMENTED WITH FRESH CHIVES

STEAMED SALMON FILLETS SET ON GARLIC SCENTED SPINACH LEAVES SERVED WITH LEMON AND CHAMPAGNE SAUCE SPIKED WITH CAVIAR

MEDALLIONS OF PORK SERVED WITH SMOKED PANCETTA AND ARTICHOKE SAUCE SPRINKLED WITH FRIED LEEK

ACCOMPANIMENTS

GLAZED ROOT VEGETABLES OF THE SEASON

GARLIC SCENTED NEW POTATOES

CROQUETTE POTATOES



DESSERTS

AN EXQUISITE SELECTION OF HOMEMADE FLANS, GATEAUX AND TARTS

TRADITIONAL CHRISTMAS DESSERT, FRESH FRUIT SALAD

INTERNATIONAL CHEESE SELECTION SERVED WITH GRAPES, CRACKERS AND BREADSTICKS

Christmas Day Buffet Lunch

ANTIPASTI

SELECTION OF CREATIVE SALADS, CURED MEATS, TERRINES, ROULADES, SEAFOOD PLATTERS AND MARINATED GRILLED VEGETABLES COMPLIMENTED WITH FLAVOURED VINAIGRETTES AND DRESSINGS

SOUP KETTLE

DOUBLE CREAM OF PUMPKIN SOUP SERVED WITH GARLIC CROSTINI 



PASTA

TORTELLINI WITH CHORIZO SAUSAGES, ARTICHOKE AND A RICH TOMATO BASIL SAUCE
PENNETTE TOSSED WITH SMOKED SALMON AND SHRIMP CREAM SAUCE SPRINKLED WITH FRESH CHIVES

CARVERY SECTION

BAKED HONEY GLAZED LEG OF GAMMON STUDED WITH CLOVES SERVED WITH CARAMELIZED PINEAPPLE

CHOICE OF MAIN DISHES

TRADITIONAL ROAST TURKEY SERVED WITH CHIPOLATA SAUSAGES COMPLIMENTED WITH CRANBERRY AND PORT JUS
STEAMED GROUPE DARNES TOPPED WITH SHELLFISH AND MASKED WITH CRAB AND LEMON SCENTED VELOUTE
SLOW COOKED LAMBSHANKS WITH ROOT VEGETABLES SERVED WITH ROSEMARY TOMATO SAUCE
MUSHROOM FILLED VOL-AU-VENTS 

ACCOMPANIMENTS

GLAZED BABY CARROTS
BUTTERED SPROUTS WITH ONIONS AND SWEET BELLPEPPERS
GARLIC SCENTED NEW POTATOES

DESSERTS

AN EXQUISITE SELECTION OF HOMEMADE FLANS, GATEAUX AND TARTS
TRADITIONAL CHRISTMAS DESSERT, FRESH FRUIT SALAD
INTERNATIONAL CHEESE SELECTION SERVED WITH GRAPES, CRACKERS AND BREADSTICKS



New Year's Eve Buffet Dinner

ANTIPASTI

SELECTION OF CREATIVE SALADS, CURED MEATS, TERRINES, ROULADES, SEAFOOD PLATTERS AND MARINATED GRILLED VEGETABLES COMPLIMENTED WITH FLAVOURED VINAIGRETTES AND DRESSINGS

SOUP KETTLE

CREAM OF BROCCOLI SERVED WITH PARMESAN CROSTINI V

PASTA

TORTELLINI TOSSED WITH SPICED CHICKEN, BELLPEPPERS, MUSHROOMS AND CREAM
FARFALLE WITH RATATOUILLE OF VEGETABLES AND TOMATO SPICY SAUCE

CARVERY SECTION

TRADITIONAL ROAST BEEF STUFFED WITH SPINACH AND WALNUTS SERVED WITH MADEIRA SAUCE

CHOICE OF MAIN DISHES

VEAL INVOLTINI SERVED IN CREAMY PEPPER MUSHROOM SAUCE
POACHED GROUPER SERVED WITH CLAMS, MUSSELS AND SHRIMP BISQUE
ORIENTAL CHICKEN WITH COCONUT ACCOMPANIED WITH AROMATIC RICE
VEGETABLE SPRING ROLLS AND SAMOSAS SERVED WITH SWEET CHILLI SAUCE V

ACCOMPANIMENTS

GLAZED ROOT VEGETABLES OF THE SEASON
GARLIC SCENTED ROAST POTATOES
NOISETTE POTATOES

DESSERTS

AN EXQUISITE SELECTION OF HOMEMADE FLANS, GATEAUX AND TARTS
TRADITIONAL CHRISTMAS DESSERT, FRESH FRUIT SALAD
INTERNATIONAL CHEESE SELECTION SERVED WITH GRAPES, CRACKERS AND BREADSTICKS



New Year's Day Buffet Lunch

ANTIPASTI

SELECTION OF CREATIVE SALADS, CURED MEATS, TERRINES, ROULADES, SEAFOOD PLATTERS AND MARINATED GRILLED VEGETABLES COMPLIMENTED WITH FLAVOURED VINAIGRETTES AND DRESSINGS

SOUP KETTLE

CREAM OF RED CAPSICUM SOUP SERVED WITH HERBED CROUTONS 



PASTA

PENETTE SERVED WITH SEAFOOD, CHERRY TOMATOES AND FRESH MINT VELOUTE
FUSILLI TOSSED IN CREAM, WITH SMOKED PANCETTA, DICED COURGETTES AND MUSHROOMS

CARVERY SECTION

TRADITIONAL ROAST PORK STUFFED WITH DRIED FRUIT AND SPICY MALTESE SAUSAGES
SERVED WITH PRUNE SAUCE

CHOICE OF MAIN DISHES

GRILLED CHICKEN BREAST WRAPPED IN PANCETTA
SERVED WITH RAISIN AND ORANGE CINNAMON SAUCE
POACHED DENTICI FILLETS MASKED WITH SMOKED SALMON AND CRABMEAT CREAM SAUCE
SPRINKLED WITH FRESH CHIVES
BRAISED MEDALLIONS OF BEEF COOKED IN ARTICHOKE AND MUSHROOM PEPPERCORN JUS



ACCOMPANIMENTS

GLAZED ROOT VEGETABLES OF THE SEASON
BROCCOLI AND CAULIFLOWER WITH CHEESE SAUCE
GARLIC SCENTED BABY ROAST POTATOES

DESSERTS

AN EXQUISITE SELECTION OF HOMEMADE FLANS, GATEAUX AND TARTS
TRADITIONAL CHRISTMAS DESSERT, FRESH FRUIT SALAD
INTERNATIONAL CHEESE SELECTION SERVED WITH GRAPES, CRACKERS AND BREADSTICKS

