



THE CREEK
RESTAURANT

Festive Season

2019



Christmas Eve

BUFFET DINNER

Antipasti

Greek Style Roasted Anchovies - Steamed & Marinated Green Lipped Mussels - Crispy Beef Asian Salad With Bean Sprouts And Wakame - Carrot Raisin Quinoa Salad - Classic Three Bean Salad - Gherkin Pickle With Cheese And Cured Ham Salad - Tuna Nicoise Salad - Moroccan Couscous Salad - Fresh Garden Salad - Onions And Thyme, Cherry Tomatoes And Basil, Cucumber And Mint, Capsicum And Rosemary

Soup Kettle

Sweet Potato And Butternut Squash Soup

Pasta

Traditional Lasagne With Christmas Sausage Stuffing

Carvery Station

Roast Turkey Breast

Roast Ribeye On The Bone

Sauces: Bread Sauce - Port Jus - Cranberry Relish - Horseradish Gravy

Main Dishes

Crispy Baked Nordic Salmon

Pork Stew With Apples And Walnuts

Duck And Sausage Casserole

Accompaniments

Baked Fennel And Onion Potatoes

Honey Glazed Root Vegetables

Children's Corner

Cheese And Tomato Pasta - Chicken Nuggets And Chips - Grilled Sausages And Chips

Desserts

Chef's Pick Of Sweet Treats For The Festive Season

Selection Of Gourmet Cheeses Accompanied With Local Water Biscuits, Breadsticks,

Fresh Grapes And Fresh Celery Sticks

Fresh Seasonal Fruits

Fresh Fruit Salad With Grand Marnier Syrup

Christmas Day

BUFFET LUNCH

Antipasti

Greek Style Roasted Anchovies - Steamed & Marinated Green Lipped Mussels - Crispy Beef Asian Salad With Bean Sprouts And Wakame - Carrot Raisin Quinoa Salad - Classic Three Bean Salad - Gherkin Pickle With Cheese And Cured Ham Salad - Tuna Nicoise Salad - Moroccan Couscous Salad - Fresh Garden Salad - Onions And Thyme, Cherry Tomatoes And Basil, Cucumber And Mint, Capsicum And Rosemary

Soup Kettle

Chestnut And Cauliflower Soup

Pasta

Rigatoni Pasta Bake With Spinach And Tomato Fondant

Carvery Station

Roast Turkey Breast

Honey Baked Gammon

Sauces: Bread Sauce - Port Jus - Cranberry Relish - Horseradish Gravy

Main Dishes

Baked Monkfish With Cumin And Cherry Tomatoes

Chicken Pieces Blanquette

Beef Stroganoff

Accompaniments

Goose Fat Roast Potatoes

Buttered Brussel Sprouts

Children's Corner

Cheese And Tomato Pasta - Chicken Nuggets And Chips - Grilled Sausages And Chips

Desserts

Chef's Pick Of Sweet Treats For The Festive Season

Selection Of Gourmet Cheeses Accompanied With Local Water Biscuits, Breadsticks,

Fresh Grapes And Fresh Celery Sticks

Fresh Seasonal Fruits

Fresh Fruit Salad With Grand Marnier Syrup

New Year's Eve

BUFFET DINNER

Antipasti

Greek Style Roasted Anchovies - Steamed & Marinated Green Lipped Mussels - Crispy Beef Asian Salad With Bean Sprouts And Wakame - Carrot Raisin Quinoa Salad - Classic Three Bean Salad - Gherkin Pickle With Cheese And Cured Ham Salad - Tuna Nicoise Salad - Moroccan Couscous Salad - Fresh Garden Salad - Onions And Thyme, Cherry Tomatoes And Basil, Cucumber And Mint, Capsicum And Rosemary

Soup Kettle

Celeriac, Hazelnut And Truffle Soup

Risotto

Pulled Pork And Porcini Mushroom Risotto

Carvery Station

Roast Sirloin Beef

Roast Pork Tenderloin

Sauces: Port Jus - Apple Calvados Sauce - Pineapple Relish - Horseradish Gravy

Main Dishes

Baked Merluz Fillets With Fresh Basil And Lemon Butter Sauce

Slow Cooked Lamb Shanks With Chickpeas And Moroccan Spices

Chicken And Porcini Veloute

Accompaniments

Thyme Baked New Potatoes

Buttered Winter Vegetables

Children's Corner

Cheese And Tomato Pasta - Chicken Nuggets And Chips - Grilled Sausages And Chips

Desserts

Chef's Pick Of Sweet Treats For The Festive Season

Selection Of Gourmet Cheeses Accompanied With Local Water Biscuits, Breadsticks,

Fresh Grapes And Fresh Celery Sticks

Fresh Seasonal Fruits

Fresh Fruit Salad With Grand Marnier Syrup

New Year's Day

BUFFET LUNCH

Antipasti

Greek Style Roasted Anchovies - Steamed & Marinated Green Lipped Mussels - Crispy Beef Asian Salad With Bean Sprouts And Wakame - Carrot Raisin Quinoa Salad - Classic Three Bean Salad - Gherkin Pickle With Cheese And Cured Ham Salad - Tuna Nicoise Salad - Moroccan Couscous Salad - Fresh Garden Salad - Onions And Thyme, Cherry Tomatoes And Basil, Cucumber And Mint, Capsicum And Rosemary

Soup Kettle

Creamy Smoked Salmon With Leek And Potato Soup

Pasta

Baked Tortellini With White Bean And Tomato Sauce

Carvery Station

Roast Leg Of Lamb

Roast Ribeye Beef

Sauces: Port Jus - Apple Calvados Sauce - Pineapple Relish - Horseraddish Gravy

Main Dishes

Salmon And Cod Blanquette

Rosemary-Orange Roasted Chicken

Pork Goulash Gherkins And Yogurt Dressing

Accompaniments

Roasted Fennel And Onion Potatoes

Honey Glazed Baby Carrots

Children's Corner

Cheese And Tomato Pasta - Chicken Nuggets And Chips - Grilled Sausages And Chips

Desserts

Chef's Pick Of Sweet Treats For The Festive Season

Selection Of Gourmet Cheeses Accompanied With Local Water Biscuits, Breadsticks,

Fresh Grapes And Fresh Celery Sticks

Fresh Seasonal Fruits

Fresh Fruit Salad With Grand Marnier Syrup

Christmas Eve

BUFFET DINNER

Adults: €35; Children (under 12): €17.50 (under 5): Free



Christmas Day

BUFFET LUNCH

Adults: €35; Children (under 12): €17.50 (under 5): Free



New Year's Eve

BUFFET DINNER

Adults: €45; Children (under 12): €22.50 (under 5): Free



New Year's Day

BUFFET LUNCH

Adults: €35; Children (under 12): €17.50 (under 5): Free



FOR BOOKINGS CALL

22608000

OR EMAIL

hello@kennedynova.com



THE CREEK
RESTAURANT

AT HOTEL
**KENNEDY
NOVA**

116, THE STRAND, GZIRA



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22608000
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