



*Christmas Eve
Special Menu
4 course Dinner*

Starters

Traditional Lentil Soup

Champignons a la Crème in vol-au-vent

mushrooms cooked with olive oil, nutmeg and fresh cream in puff pastry

or

Artichokes au Gratin

artichoke hearts, Parma ham, pine nuts and gorgonzola cheese

or

Riso Di Gamberi

rice with prawns, gran padano, olives and brandy

or

Pappardelle con Funghi Porcini

pasta with wild mushrooms, truffle paste and fresh cream

or

Pan-Fried Traditional Gozo Cheese (Gbejniet)

with sesame seeds and breadcrumbs and mango chutney

or

Mussels

cooked in white wine finished with olive oil, cherry tomatoes and fresh herbs

or

Tortelli Al Crostacci

crab and lobster filled pasta served with a light bisque

Main Course

Salted Roast Turkey

with Dried Fruit Stuffing and Shallot-Dijon Gravy

or

Char-Grilled Fillet of Beef

with mushroom sauce, farmhouse sauce or pepper sauce

or

Rib-Eye Steak al Tagliata

sliced and tossed with roasted Peppers and Onions

or

Pan-Fried Breaded Chicken Inner Fillets with Blue Cheese Sauce

served on a relish of lettuce, celery, walnuts and grapes with blue cheese dressing

or

Frenched Lamb Cutlets with Mint and Yogurt Dip

or

Grilled Calamari

with olive oil, white wine, garlic and mint

or

Pan-Roast Fillet of Fresh Salmon

with chive-mustard-cream sauce

Black Forest Gateau

Coffee

€38

