



*Christmas Eve  
Special Menu  
4 course Dinner*

*Starters*

*Traditional Lentil Soup*

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*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*

*Pan-Fried Clamaretti*

served with egg-caper mayo and fresh garden greens

*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*

sliced on roasted peppers, onions and baby greens

*or*

*Creamy Garlic Mushroom Chicken Thighs*

*or*

*Frenched Lamb Cutlets on Mint and Yogurt Dip*

*or*

*Grilled Calamari*

with olive oil, white wine ,garlic and mint

*or*

*Pan-Roast Fillet of Fresh Salmon*

with mussel chowder

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*Black Forest Gateau*

*Coffee*

*€38*





*Christmas Day Lunch  
(4 course Lunch)*

*Carrot-Ginger Soup with Chili Butter and Roasted Peanuts*

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*Panzerotti  
ricotta and porcini ravioli with walnut and truffle cream sauce*

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*Salted Roast Turkey  
with Dried Fruit Stuffing and Shallot-Dijon Gravy*

*or*

*Sea bass Fillet with Fresh Mussel Chowder*

*or*

*Steak Diane*

*(grilled rib eye steak with mushrooms and fresh cream and brandy)*

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*Cassata Siciliana  
Coffee*

*€38.-*





*New Years Eve Dinner*  
*(4 Course dinner)*

*Crostini with Rocket, Buffalo Stracciatella, Parma Ham and Pine Nuts*

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*Coquilles St. Jacques*  
*(creamy scallops and mushroom gratin)*

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*Oriental Duck Pancakes with Plum Sauce*

*or*

*Miso-Marinated Salmon with Shiitake Soy Glaze Sauce*

*or*

*Sage-Suffed Fillet of Beef on Ginger Scented Vegetables*

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*Gianduja Shortbread Cake*  
*Coffee*  
*Midnight Champagne Toast*

€ 48.-





*New Year's Day Lunch*  
*(4 course lunch)*

*Scotch Broth*

a rich beef and vegetable soup

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*Ricciole*

baked ricotta-filled pasta with cheese sauce

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*Grilled Rib Eye Steak*

*Topped with Onion Jam and Horseradish Sauce*  
*or*

*Creamy Garlic Mushroom Chicken Thighs*  
*or*

*Pan-Roast Fillet of Fish*  
*with White Wine Sauce*

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*Chocolate Mousse Cake*

*Coffee*

€ 38.-

