

CHRISTMAS DAY ~ Buffet & Family Style 'Christmas Festa'

Selection of Chef's Snacks & Prosecco
Beef ragù arancina | Seabass 'ceviche' | Pea & pecorino 'tartlet'

FROM THE BUFFET COUNTER

Breads

Assorted bread with local olive oil & selection of dip

Cold Cuts

Prosciutto San Daniele | Beef bresaola | Salchichón ibérico | Charcuterie selection with salumi & pickles

Fish & Shellfish

In house smoked salmon, dill & yoghurt | Marinated octopus, capers & black garlic | Grilled & marinated prawns
Mussel 'escabeche' | Lemon & lime wedges, selection of dressings

Salads

Heritage beets, almond ajo blanco | Waldorf salad 'smoked duck' | Sweet potato salad | Burrata - Caprese salad
Caesar salad in pecorino wheel | Haricot verde 'pistachio gremolata' | Funghi 'trifolati' with aged balsamic

Selection of International Cheeses

Aged Parmesan | Tomme de Chevre | Mature Cheddar | Gorgonzola dolce | Brie
Home-made fruit chutney | Artisan grissini & biscuits

Soup

Cream of celeriac, flavoured with truffle, golden croutons

FROM THE KITCHEN

PASTA COURSE TO SHARE

Chestnut ravioli ⑤

Brown butter & white soy emulsion, golden raisins, preserved lemon, aged Parmesan shavings

OR

Confit corn fed chicken risotto

Creamy wild mushroom risotto, aged Parmesan shavings

FESTIVE MAIN COURSES TO SHARE

(Kindly choose one of the below options, minimum two persons, served tableside)

Carved Meat Board (for 2 persons)

Roasted rib-eye of black Angus beef - Portobello mushrooms, port wine jus
Slow-roasted turkey breast - Slow roasted organic turkey breast, chipolata sausage, cranberry sauce
Grilled local pork cutlet - Pear & black truffle 'condiment'

OR

Fish & Shellfish (for 2 persons)

Grilled duo of grey meagre & local grouper | Scallops | King prawns | Calamari | Mussels
Simmered in a Mediterranean 'guazetto'

VEGETARIAN MAIN COURSE

Celeriac 'Tagliatelle' ⑤

Celeriac & smoked apple wood cheese tart, wilted greens, pickled walnuts, green apple, endive & treviso salad

FESTIVE SIDES

Roasted white root vegetables - Glazed with maple syrup & hazelnut 'dukkha' spice mix

Roasted new potatoes

FESTIVE DESSERT CREATIONS

Treat yourself to our in-house selection of freshly made desserts

Selection of ice creams and sorbets available upon request | Coffee & petits fours

€85 PER PERSON Including Free Parking

Including free flowing Still & Sparkling Water | Beer | Soft Drinks | ½ Bottle of Wine

Children under 6 years of age eat free from the kids menu

Between 7 & 12 eat half price | 13+ Full price

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



CABANA

CLUB MALTA