



ELF - THREE COURSE MENU

€27.00 PER PERSON



STARTER

PACCHERI WITH OCTOPUS AND CALAMARI, CHERRY TOMATOES AND BASIL TOMATO SAUCE

MAIN COURSE

BRAISED PORK BELLY, BROCCOLI GRATIN, ROASTED CARROTS, HONEY GLAZED PARSNIPS AND PORT WINE JUS

DESSERT

CHRISTMAS PUDDING WITH BRANDY SAUCE AND CINNAMON ICE CREAM

TEA AND COFFEE

PETIT FOURS

PLEASE NOTE: MINIMUM NUMBER OF GUESTS - 40

THE NUTCRACKER - THREE COURSE MENU

€30.00 PER PERSON



STARTER

PENNE TOSSED IN A WILD MUSHROOM AND PANCETTA CREAM FINISHED WITH TRUFFLE OIL AND PARMESAN CHEESE

MAIN COURSE

CAJUN SUPREME OF CHICKEN STUFFED WITH SAGE BUTTER WITH ARTICHOKE HEARTS AND CHERRY TOMATOES SOFRITO, DAUPHINOISE POTATOES

DESSERT

TRIO OF CHRISTMAS DESSERTS:
MINI CHRISTMAS PUDDING WITH BRANDY SAUCE, MINCE PIE AND MULLED WINE ICE CREAM

TEA AND COFFEE

PETIT FOURS





DREAMS OF WINTER - THREE COURSE MENU

€32.00 PER PERSON



STARTER

PARMA HAM, BURRATA, AND ROCKET LEAVES TOPPED WITH PARMESAN AND AGED BALSAMIC VINEGAR

MAIN COURSE

TRADITIONAL ROAST TURKEY WITH OUR SPECIALITY FILLING, CHIPOLATA SAUSAGE AND CRANBERRY SAUCE, BRUSSELS SPROUTS AND POTATO PURÉE

DESSERT

TRIO OF CHRISTMAS DESSERTS:
MINI CHRISTMAS PUDDING WITH CINNAMON ICE CREAM, STOLLEN AND MINCE PIE

TEA AND COFFEE

PETIT FOURS

A CHRISTMAS CAROL - BUFFET MENU

€28.00 PER PERSON



ANTIPASTI

A SELECTION OF MOUTH-WATERING INTERNATIONAL ANTIPASTI; COLESLAW, MARINATED MUSHROOMS, GRILLED AUBERGINES WITH GARLIC AND HERBS, ITALIAN CUTS, NATURAL SALADS, LETTUCE, TOMATOES, CUCUMBER, SHREDDED CARROTS, MARINATED FISH AND SHELLFISH, SERVED WITH DRESSINGS AND SAUCES AND A SELECTION OF BREAD

SOUP

CREAM OF PUMPKIN SOUP WITH HERB OIL AND THYME CROUTONS

PASTA

RIGATONI TOSSED IN A GROUPEL, FAVA BEAN AND RED RADISH BROTH
ORECCHIETTE WITH STRIPS OF VEAL, STILTON AND HAZELNUT CREAM

MAIN COURSES

CHAR-GRILLED TUNA ON AN ASIAN SOY BROTH AND SESAME SEED STIR FRY VEGETABLES
TRADITIONAL ROAST TURKEY WITH OUR SPECIALITY FILLING, CHIPOLATA SAUSAGE AND CRANBERRY JUS
STUFFED PORK WITH SUNDRIED TOMATOES AND GOZITAN CHEESE, LIGHT JUS
MUSHROOM, SPINACH AND FETA CHEESE LASAGNE
GARLIC SAUTÉED CHUNKY VEGETABLES
BRUSSELS SPROUTS
POTATO CROQUETTES

DESSERTS

A SELECTION OF FINE DESSERTS FROM OUR PASTRY CHEF'S TABLE; GÂTEAUX, FLANS, TARTS, MOUSSES

A SELECTION OF CHRISTMAS GOODIES - MINCE PIES, TORRONE, PANETTONE, CHRISTMAS PUDDING





THE CHRISTMAS CHRONICLES - BUFFET MENU

€31.00 PER PERSON



ANTIPASTI

A SELECTION OF MOUTH-WATERING INTERNATIONAL ANTIPASTI; LEBANESE MEZES, ITALIAN CUTS, NATURAL SALADS, MARINATED FISH AND SHELLFISH, GRILLED VEGETABLES, SERVED WITH DRESSINGS AND SAUCES

SOUP

GARDEN PEA AND HAM HOCK SOUP SERVED WITH ROSEMARY SCONES

PASTA

FUSILLI TOSSED IN A SMOKED SALMON AND VODKA CREAM, FINISHED WITH BLACK CAVIAR AND HERBS
POTATO GNOCCHI WITH DUCK CONFIT, SWEET PEPPER STIR FRY AND ISLAND HERBS

MAIN COURSES

STEAMED SALMON ON A BROCCOLI PURÉE, SUGAR-GLAZED MANGETOUT AND SUNDRIED TOMATO CREAM
BRAISED PORK CHEEKS IN A RICH AND THICK BURGUNDY WINE JUS
TRADITIONAL ROAST TURKEY WITH OUR SPECIALITY FILLING, CHIPOLATA SAUSAGE AND CRANBERRY JUS
BATTERED FIVE-SPICE CAULIFLOWER AND BROCCOLI, BRUSSELS SPROUTS AND PARMESAN POTATO GRATIN

DESSERTS

A SELECTION OF FINE DESSERTS FROM OUR PASTRY CHEF'S TABLE; GÂTEAUX, FLANS, TARTS, MOUSSES

A SELECTION OF CHRISTMAS GOODIES - MINCE PIES, TORRONE, PANETTONE, CHRISTMAS PUDDING

A CHRISTMAS GIFT - BUFFET MENU

€34.00 PER PERSON

ANTIPASTI

ASSORTED SUSHI, SEAFOOD AND FISH PLATTER, ORIENTAL MEZZE, ASSORTED TERRINES AND PATÉS, SLICED ROAST BEEF, SMOKED HAM AND SPICY SALAMI, PROSCIUTTO, GRILLED AND MARINATED VEGETABLES

SOUPS

CREAM OF MARROW AND GINGER SERVED WITH PAPRIKA PILLOWS
SWEET AND SOUR CHICKEN AND SWEET CORN SOUP

PASTA

FARFALLE WITH PRAWNS, ASPARAGUS, CHERRY TOMATOES AND SUNDRIED TOMATO CREAM
LASAGNE WITH BEEF, TOMATO AND AUBERGINE FINISHED WITH PARMESAN CREAM

MAIN COURSES

FRESH FISH MEDLEY WITH CLAM RISOTTO AND LEMON CREAM
GRILLED BEEF MEDALLIONS WITH MUSHROOMS AND BEAN RAGOÛT
TRADITIONAL ROAST TURKEY WITH OUR SPECIALITY FILLING, CHIPOLATA SAUSAGE AND CRANBERRY JUS
COUSCOUS WITH VEGETABLES AND ROSE WATER

VEGETABLES AND POTATOES

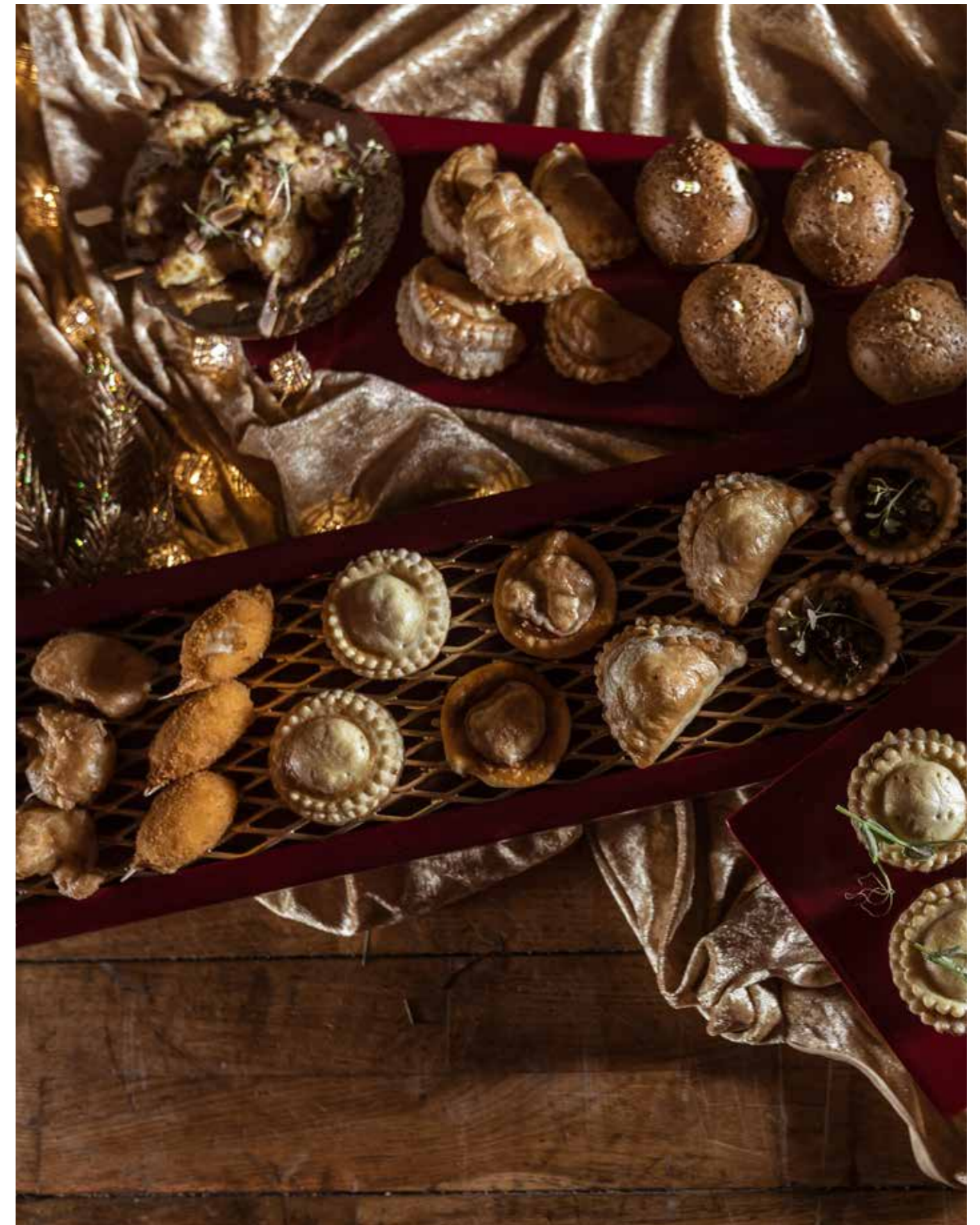
MUSHROOMS IN GARLIC SAUCE, GRILLED ASSORTED VEGETABLES, STIR FRIED VEGETABLES , MALTESE-STYLE ROASTED POTATOES

DESSERTS

A SELECTION OF FINE DESSERTS FROM OUR PASTRY CHEF'S TABLE; GÂTEAUX, FLANS, TARTS, MOUSSES

A SELECTION OF CHRISTMAS GOODIES - MINCE PIES, TORRONE, PANETTONE, CHRISTMAS PUDDING

PLEASE NOTE: MINIMUM NUMBER OF GUESTS - 45





CHRISTMAS MAGIC - BUFFET MENU

€38.00 PER PERSON

ANTIPASTI

ASSORTED SUSHI AND SASHIMI, AIR-CURED SLICED BEEF, SEAFOOD AND FISH PLATTER, ORIENTAL MEZZE, DUCK TERRINE AND LIVER PÂTÉS, SLICED ROAST BEEF, SMOKED HAM AND ITALIAN SALAMI, PROSCIUTTO DI PARMA, MARINATED VEGETABLES WITH OLIVE OIL, MARINATED SALMON AND RED MULLET AND ASSORTED SALADS WITH DRESSINGS

SOUPS

CELERIAC AND PARSNIP SOUP WITH ONION FRITTERS
 PRAWN AND LOBSTER BISQUE FLAVOURED WITH MADEIRA, SERVED WITH BREAD DUMPLINGS

PASTA

CANNELLONI FILLED WITH VEAL AND SPINACH, FINISHED WITH STILTON AND APPLE CREAM
 PENNE WITH ASPARAGUS, CHERRY TOMATOES, PRESERVED LEMON, AND BASIL OIL

THE CARVING STATION

TRADITIONAL ROAST TURKEY WITH OUR SPECIALITY FILLING, CHIPOLATA SAUSAGE AND CRANBERRY JUS

MAIN COURSES

GRILLED SWORDFISH FILLET WITH CHERRY TOMATOES, ANCHOVIES, AND WHITE WINE SAUCE
 GRILLED BEEF MEDALLIONS WITH MADAGASCAR PEPPERCORN SAUCE
 STUFFED LOIN OF PORK WITH PRUNES AND PINE NUTS, GARLIC AND GINGER SAUCE
 VEGETABLE FAJITAS WITH CURRY
 AUBERGINE PARMIGIANA
 CURRY RICE WITH VEGETABLES

VEGETABLES AND POTATOES

FRIED MARROWS WITH VINEGAR
 BROCCOLI POLONAISE
 CURRIED VEGETABLES
 DELMONICO POTATOES

DESSERTS

A SELECTION OF FINE DESSERTS FROM OUR PASTRY CHEF'S TABLE; GÂTEAUX, FLANS, TARTS, MOUSSES

A SELECTION OF CHRISTMAS GOODIES -MINCE PIES, TORRONE, PANETTONE, CHRISTMAS PUDDING

A SELECTION OF LOCAL AND TRADITIONAL CHEESES SERVED WITH CELERY, GRAPES, CHUTNEYS, AND A SELECTION OF BISCUITS AND BREADS

PLEASE NOTE: MINIMUM NUMBER OF GUESTS - 45