



**THE SEASON OF JOY.**  
*celebrate with us.*



# STAFF PARTIES.

*menu A.*

## SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy salads made from local and international produce prepared by our chef

## FROM SOUP KETTLE

Cream of Broccoli & Stilton Soup served with croutons

## LIVE COOKING STATION

Seafood Farfalle

Farfalle served with a Seafood & Cherry tomato Cream Sauce

## PESTO RIGATONI

Rigatoni with roasted walnuts, artichoke hearts & fresh basil pesto

## MAIN COURSE

**Citrus Roasted Turkey Breast**  
Served with Cranberry Sauce

**Pan Fried Pork Medallions**  
Served with Mustard Grain & Cream Sauce

**Seared Grouper Fillets**  
Cooked in Lemon juice & Capers

*All Served with Roast Garlic Potatoes & French Fries Potatoes, Steamed & Buttered Brussels Sprouts & Carrots*

## VEGETERIAN

Festive Courgette & Feta Cheese Frittata

## SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialities

**Adults €25.00 & Children age 5 to 10 years €12.50**

Includes (three hours) of free flowing Wine, Beer, Soft drinks, Juices, Water & Coffee



# STAFF PARTIES.

*menu B.*

## SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

salads made from local and international produce prepared by our chef

## SOUP KETTLE

Roasted Pumpkin, Barley & Coconut Soup

## LIVE COOKING STATION

### Smoked Salmon Farfalle

Farfalle with Smoked Salmon, vodka cherry tomatoes & double cream

### Mushroom Risotto

Served with a Double mushroom, saffron & cream

## MAIN COURSE

### Charcoal Grilled Beef Entrecote

Served with a mushroom & balsamic herb sauce

### Traditional Roast Turkey

Served with Sage, Onions & Maltese sausage stuffing

### Poached Rock fish

Served with a lemon, lime & pink peppercorns

*All Served with Crushed Potatoes with sundried tomatoes & fresh herbs*

*Broccoli & Cauliflower Au Gratin*

## VEGETERIAN

Vegan stuffed sweet peppers

## SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialities

**Adults €28.00 & Children age 5 to 10 years €14.00**

Includes (three hours) of free flowing Wine, Beer, Soft drinks, Juices, Water & Coffee



# CHRISTMAS EVE.

*dinner menu.*

## SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, also including a

Selection of dressings, oils and condiments prepared by our chef

## FROM SOUP KETTLE

Butternut Squash and Bacon Soup served with croutons

## PASTA STATION

Rigatoni with Smoked Pork Sausages, Sundried Tomatoes, Zucchini and Fresh Basil.

Cheese Tortellini served with a porcini, Portobello mushrooms and double cream sauce

## MAIN COURSE

*From the Carvery*

### Sautee Duck Breast

Served with an Orange and Grand Marnier Sauce

### Char Grilled Rib Eye Steak

Served with a Creamy Peppered Sauce

### Roast Pork Leg

Served with a Mustard Gravy Sauce

### Poached Grouper Fillets

Served with a Lemon and Lime dressing

## VEGETARIAN DISHES

### Stuffed Bell Peppers

Served with stir fried veggie rice and topped with mozzarella cheese

Stuffed Aubergines with tomato and zucchini relish topped with cheddar cheese

Roast New Potatoes, French Fries, Buttered Brussels Sprouts, and Carrots

## KID'S TABLE

Chicken Nuggets

Frankfurters

French Fries

## INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

## SELECTION OF DESSERT

A selection of pastries and cakes served from our Buffet counter

Adults €40.00

Children 5 to 10 years €20.00

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



# CHRISTMAS DAY.

*lunch menu.*

## SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, including also a

Selection of dressings, oils and condiments prepared by our chef

## FROM SOUP KETTLE

Cream of Cauliflower and Chestnut Soup served with parmesan croutons

## PASTA STATION

### Festive Penne

Served with Broccoli, Grana Padano, and Walnut Pesto

### Farfalle Al Mare

Served with Mussel Meat, White Shell Clams, Shrimps, Calamari, Garlic, White Wine, and Tomato Salsa

## MAIN COURSE

*From the Carvery*

### Maple Glazed Roast Turkey

Served with a Sausage Leek and Sage Stuffing

### Char Grilled Rib Eye Steak

Served with Portobello Mushrooms Red Wine and Berry Sauce

### Pan Fried Pork Medallions

Served with a Balsamic Reduction and Cherry Tomato Sauce

### Scottish Salmon Fillets

Poached with Fresh Dills, Lemon, and Lime Juice

## VEGETARIAN DISHES

Grilled Aubergines, Zucchini, Plum Tomatoes and Basil Bake

*All Served with Crushed Sweet Potatoes and Herbed Butter Roast New Potatoes, Cauliflower and Broccoli Gratin*

## KID'S TABLE

Chicken Nuggets

Frankfurters

French Fries

## INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

## SELECTION OF DESSERT

A selection of pastries and cakes served from our Buffet counter including festive specialties

Adults €45.00 — Children 5 to 10 years €20.00

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



# NEW YEARS EVE.

*dinner menu.*

## SALADS AND ANTIPASTI

A selection of lavish antipasti, accompanied by a vast selection of crispy and composed salads made from local and international produce, also including a selection of dressings, oils and condiments prepared by our chef

## FROM SOUP KETTLE

Cream of carrot and parsnip soup

## PASTA

### Traditional Festive Lasagna

Baked Traditional Lasagna with Meat Ragù, Ricotta cheese & topped with Grana Padano & Bechamel sauce

### Salmon Penne

Penne with Salmon, Caviar and double cream

## MAIN COURSE

### From the Carvery

### Roast Veal

Served with Red Wine Sauce

### Pan-Fried Free-Range Chicken Breast

Served with Honey and Garlic Sauce

### Char Grilled Fillet of Beef

Served with a Creamy Porcini Mushroom Sauce

### Poached Salmon Fillets

Served with a Lemon Juice, Pink Peppercorns and Fresh Dill

## VEGETARIAN DISHES

### Vegetarian Enchiladas

Served with Mushrooms, zucchini, sweet peppers and tomato salsa

### Roasted New Potatoes with Rock Salt

Fresh Fries

### Cauliflower Cheese

## KID'S TABLE

Chicken Nuggets

Frankfurters

French Fries

## INTERNATIONAL CHEESE BOARD

A selection of local and foreign cheeses served with grissini and water biscuits

## SELECTION OF DESSERT

A selection of desserts from our buffet counter including traditional festive specialties

Adults €60.00

Children 5 to 10 years €30.00

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, Juices & Water



# NEW YEARS DAY.

## *lunch menu.*

### **SALADS AND ANTIPASTI**

A selection of lavish antipasti, accompanied by a vast selection of crispy

And composed salads made from local and international produce, including also a

Selection of dressings, oils and condiments prepared by our chef

### **FROM SOUP KETTLE**

**Cream of Vegetable Soup**  
Served with croutons

### **Baked Cannelloni**

Served with ricotta cheese, chicken mince, spinach filling, topped with tomato salsa and cheese topping

### **Stir Fried Rice**

Served with Vegetables and Egg

### **MAIN COURSE**

From the Carvery

### **Gammon**

Roast Honey Glazed Gammon Leg

### **Braised Lamb Shanks**

Served with Garlic and Red Wine Sauce

### **Roasted Quail**

Served with Diced Pancetta, Portobello Mushroom and Port Wine Sauce

### **Poached Sea Bream Fillets**

Served with Cherry Tomatoes, Chives and Kalamita Olives

### **VEGETARIAN DISHES**

**Chickpea and Vegetable Curry**

**Crushed Potatoes with Sundried Tomatoes, Fresh Herbs**

**French Fries**

**Steamed Buttered Baby Carrots and Garden Peas**

### **KID'S TABLE**

Chicken Nuggets

Frankfurters

French Fries

### **INTERNATIONAL CHEESE BOARD**

A selection of local and foreign cheeses served with grissini and water biscuits

### **SELECTION OF DESSERT**

A selection of desserts from our buffet counter including traditional festive specialties

**Adults €45.00 — Children 5 to 10 years €20.00**

Menu Includes (three hours) of free-flowing Wine, Beer, Soft drinks, juices & Water

