



**CELEBRATE
THE SEASON**
joyful feasts await.

2025

STAFF PARTIES.

buffet 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

Spiced Carrot & Lentil Soup

LIVE COOKING STATION

Spaghetti alle Vongole

Vongole, Garlic, Basil, Parsley & Olive Oil

SPANISH CHORIZO PASTA

Rigatoni with Chorizo, Sweet Bell Peppers & Cherry Tomatoes

MAIN COURSE

Roast Turkey Breast
served with Cranberry Sauce

Pan Fried Medallions
served with a Coarse Mustard Sauce

Poached Scottish Salmon fillets
Served with Pink Peppercorn and Lemon zest

All Served with Roast New Potatoes & French Fries

Seasonal Buttered Vegetables & Steamed Brussel Sprouts

VEGETARIAN

Roast Aubergine & Tomato Cottage Pie

SELECTION OF DESSERT

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

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

Adults €32.00 & Children aged 5 to 10 years €15.00



STAFF PARTIES.

buffet 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

Cauliflower & Chestnut Soup

served with Croutons

LIVE COOKING STATION

Pasta with Gorgonzola & Zucchini

Penne with Gorgonzola cheese, shredded zucchini, Walnuts & Double Cream

Creamy Farfalle with Smoked Salmon & Caviar

Farfalle with Smoked Salmon, Black Caviar, Vodka and Garlic

MAIN COURSE

Roast Spiced Glazed Ham
Served with Pineapple Salsa

Braised Lamb Cutlets

Served with infused minted and Rosemary Gravy

Poached Sea Bream Fillets
Served with Pink Peppercorn & Lime Dressing

All Served with Baked Potatoes with Dill & Garlic

French Fries

Baked Cabbage with Bacon Bits and steamed Carrots and Peas

VEGETARIAN

Stuffed Courgettes

with Feta Cheese, Tomatoes & Onion Relish

SELECTION OF DESSERT

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

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

Adults €35.00 & Children aged 5 to 10 years €17.50



CHRISTMAS EVE.

dinner menu.

SALADS AND ANTIPASTI

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

And composed of 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 Leek & Potato Soup

PASTA STATION

Spaghetti Ai Frutti di Mare

Spaghetti with Calamari, Garlic, Basil, Tomatoes & White Wine

Fusilli con Spinach & Panna

Fusilli with Spinach, Garlic, Onion, Cherry Tomatoes, Seet Bell Peppers & Double cream

FROM THE CARVERY

Roast Saddle of Veal

Served with a Thyme & Pancetta Jus

MAIN COURSE

Pan Seared Duck Breast

Served with an Orange Grand Marnier Sauce

Loin of Pork

Herbs Stuffed Loin of Pork with Prune, Cinnamon & Ginger Sauce

Poached Sea Bass Fillets

Served with Seafood

VEGETARIAN DISH

Mushroom & Green Lentil Casserole

All Served with Roast New Potatoes & French Fries

Baked Broccoli Au Gratine

Curried Brussel Sprouts

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

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

Adults €48.00 Children 5 to 10 years €24.00



CHRISTMAS DAY.

lunch menu.

SALADS AND ANTIPASTI

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

And composed of 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 & Sweet Potato Soup

Pasta Station

Linguine with Shrimp in a Basil Pesto Cream

Linguine with Baby Shrimps & Fresh Basil Pesto Cream Sauce

Mediterranean Chicken Pasta

Cavatappi served with Shredded Chicken, Artichokes & Sundried Tomatoes

FROM THE CARVERY

Traditional Roast Turkey

Served with Onion, Sage, Maltese Sausage and Cranberry Sauce

MAIN COURSE

Prime Beef Entrecote

Served with baby carrots & Peppercorn gravy

Pan Fried Pork Fillet

Served with a Dijon Mustard & Cream Sauce

Poached Seabream Fillets

Served with Saffron & Panache of Vegetables

VEGETARIAN DISH

Vegetable Moussaka

All Served with Baked Potatoes with Bacon bits & Roast New Potatoes with Thyme

Buttered Brussels Sprouts & Steamed Carrot & 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 pastries and cakes served from our Buffet counter including festive specialties

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

Adults €48.00 Children 5 to 10 years €24.00



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 Pumpkin & Leek Soup

Live Cooking Station

Creamy Chorizo Linguine

With Chorizo, Sundried Tomatoes, Zucchini & Cream Sauce

Wild Mushroom and Asparagus Risotto

Served with Grana shavings

FROM THE CARVERY

Leg of Pork

Served with Apple Sauce

MAIN COURSE

Chicken Breast Roulade

Filled with Spinach, Mushrooms & Ricotta wrapped in Bacon

Pan Fried Saltimbocca

Pan Fried Veal served with Ham & Sage

Poached Sea Bass Fillets

Served with Garlic butter and lime dressing

VEGETARIAN DISH

Vegetable Parmeggiana

All Served with Roast New Potatoes & Crushed Potatoes

Buttered Brussels Sprouts

Steamed Baby Carrots & French Cut Beans

Kid's Table

Chicken Nuggets

Frankfurters

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

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

Adults €70.00 Children 5 to 10 years €35.00



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, also including a

Selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE

Broccoli & Stilton Soup

PASTA STATION

Traditional Festive Lasagna

Baked traditional lasagna with meat ragu, ricotta cheese Bechamel sauce topped with Grana shavings

Chicken & Broccoli Farfalle in a Light Cream Sauce

Farfalle with Broccoli Florets, Cherry Tomatoes, Shredded Chicken Breast & Cream Sauce

FROM THE CARVERY

Roast Gammon Leg

Served with Pineapple bit gravy

MAIN COURSE

Peppered Crusted Fillet of Beef

Served with Roasted Onions & Thyme Jus

Slow Cooked Lamb Shanks

Served in Red Wine & Garlic Sauce

Poached Salmon Fillets

Herbed Crusted poached Salmon Fillets with lemon zest

VEGETARIAN DISH

Stuffed Capsicum Peppers with Shredded Vegetables, Parmesan & Tomato Salsa

All Served with Roast New Potatoes & Baked Potatoes with Fennel Seeds

Buttered Carrots & Peas

Cauliflower Au-Gratin

KID'S TABLE

Chicken Nuggets

Frankfurters

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

Menu Includes (three hours) of free-flowing wine, beer, soft drinks, juices & water

Adults €48.00 Children 5 to 10 years €24.00

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UNWRAP THE MAGIC

festive delights

Contact us on muscat@alexandrahotelmalta.com or call us on
+356 21351152/7 to make a reservation.

