
CELEBRATE
THE SEASON
joyful feasts await.
2026

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

Butternut Squash & Ginger Soup

LIVE COOKING STATION

Smoked Salmon Zucchini Cream Pasta
Pasta with Smoked Salmon, Zucchini & Cream Sauce

Rigatoni with Pancetta and Porcini
Rigatoni with Pancetta, Porcini Mushrooms & Cherry Tomatoes

MAIN COURSE

Roast Turkey Breast
served with Cranberry Sauce

Pork Roulade
Filled with Prune & Chestnut filling

Poached Sea Bream fillets with Thermidor Sauce
Onions, Shrimps, Mozzarella & Parsley

All Served with Roast New Potatoes & French Fries
Seasonal Buttered Vegetables & Steamed Brussel Sprouts

VEGETARIAN

Roast Aubergine & Tomato Lasagna

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

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

Leak, Potato & Stilton Soup

Served with Croutons

LIVE COOKING STATION

Cherry Tomato, Spinach & Walnut Pasta

Pasta with roasted Cherry tomatoes, Spinach & Walnuts

CREAMY SEAFOOD FARFALLE

Farfalle with Mussel meat, shrimps, double cream, garlic & lemon zest

MAIN COURSE

Roast Ham with Maple Glaze
Served with Pineapple Salsa

Veal Marsala
Served with infused thyme and Rosemary Gravy

Poached Salmon Fillets
Served with Fresh Dill & Lime Dressing

All Served with Baked Potatoes with Dill & Garlic
French Fries
Baked Cabbage with Bacon Bits and steamed Carrots and Peas

VEGETARIAN

Spicy Root Vegetable & Lentil Casserole

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

Chestnut & Cauliflower Soup
Served with Herbed Croutons

PASTA STATION

Farfalle Ai Frutti di Mare
Farfalle with white clam meat, mussels, sundried tomatoes, kalamata olives, finished with rose wine & herb oil

Creamy Chicken and Walnut Linguine
Linguine with shredded Free-Range Chicken, roasted walnuts and double cream

FROM THE CARVERY

Roast Glazed Gammon
Served with a Mango Dressing

MAIN COURSE

Turkey
Roulade of Turkey with Pistachio & Sausage Meat

Loin of Pork
Stuffed Pork Loin with Maltese sausage, sage, lemon grass served with a brown butter gravy

Poached Double Saddle Bream
Served with Cherry tomatoes, lime juice & mint

Vegetarian Dish
Baby Zucchini with feta cheese, garlic & parsley filling

All Served with Roast New Potatoes & French Fries
Cauliflower Au Gratin
Buttered Carrots & 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
Entertainment: Mr. Joe Pace at the Main Bar
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
Pumpkin & Sweet Potato Soup
Served with Croutons

Chicken Consommé
Chicken Broth

PASTA STATION

Spaghetti with Octopus & Calamari
Spaghetti with Octopus, Calamari, Fresh herbs & Tomato sauce

Creamy Pancetta & Spinach Fusilli
Fusilli with Pancetta, Spinach Leaves, Cherry tomatoes, double cream

FROM THE CARVERY
Roast Turkey
With an onion, sage & Maltese Sausage side stuffing

MAIN COURSE
Roast Turkey
Braised Quail with Pinenuts, Plum & Fig sauce

Irish Beef
Pan Fried beef fillet served with a Porcini Mushroom

Sea Bass
Poached Seabass fillets served in white wine, lemon juice & pink peppercorns

VEGETARIAN DISH
Baked Aubergine & Zucchini Parmigiana

All Served with Baked wedge potatoes & French Fries
Buttered Brussels Sprouts
Buttered Carrots & String Beans

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
Entertainment: Mr. Mario & Ms. Carmen Genovese
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 of salads made from local and international produce, also including

a selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE
Leak Parsnip & Potato Soup
Served with Croutons

Beef Consommé'
Flavored Beef Broth

PASTA STATION
Rigatoni al ragù d' Anatra
Rigatoni with Shredded duck and an aromatic tomato sauce

Fettucine with Mushroom & Pesto
Fettuccine with wild Mushrooms, fresh basil & walnut pesto topped with fresh cream

FROM THE CARVERY
Pork Leg
Roast Pork Leg served with an Apple sauce

MAIN COURSE
Beef Entrecote Steak
Grilled Beef Entrecote steak served with a creamy peppercorn & brandy sauce

Chicken Roulade
Chicken roulade with spinach, smoked bacon & feta cheese filling

Scotch Salmon
Poached Scotch Salmon with lemon & lime zest, fresh tarragon & orange juice dressing

VEGETARIAN DISH
Mixed Lentil Casserole served with fragrant basmati rice

All Served with Roast New Potatoes & French Fries
Broccoli with cheese sauce
Buttered Medley of Vegetables

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

Entertainment: Commander Jay DJ

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 of salads made from local and international produce, also including

a selection of dressings, oils and condiments prepared by our chef

FROM SOUP KETTLE
Vegetable Soup
Thick Vegetable Soup served with pasta & croutons

Fish Consommé'
Fish soup

PASTA STATION
Creamy Salmon Farfalle
Farfalle with smoked salmon, dill, cherry tomatoes, vodka & double cream sauce

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

FROM THE CARVERY
Veal
Roast Saddle of Vea; served with a thyme infused gravy

MAIN COURSE
Lamb Cutlets
Slow cooked New Zeana Lamb cutlets cooked in a red wine, garlic & mint sauce

Pork Fillet
Pan Fried pork filler served with a coarse mustard & tarragon sauce

Sea Bream
Poached Seabream fillets served with Salsa Verde & Lemon Zest

VEGETARIAN DISH
Vegetable Bake with cheddar cheese topping

All Served with Roast Potatoes with fennel & French Fries

Cauliflower with cheese sauce

Baby carrots & 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
Entertainment: Mr. Mario & Ms. Carmen Genovese
Adults €48.00 Children 5 to 10 years €24.00

UNWRAP THE MAGIC

festive delights

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