

GOZO



LIGHT UP THE SEASON

FESTIVE MENUS 2024/25



CHRISTMAS EVE BUFFET DINNER

Welcome Drink and an assortment of Canapés

STARTERS

Natural Mouth watering Salads and Antipasti consisting of Cured and Cooked Meats, Smoked, Poached and Marinated Fish, Selection of Terrines and Pates including Composed and Simple Salads together with Dressings and Condiments

SOUP

Asparagus Soup with Toasted Crostini

PASTA STATION

24

DECEMBER

Orecciete Pasta served with a Sundried Tomato Pesto and Grana Shavings Home Made Lasagne

MAIN COURSE

Pan Fried Sea Bream fillets served with a Leek Velate Roast Duck served with a Black Forrest Jus Grilled Beef Medallions set on a bed of Roast Vegetables and accompanied with Porcini Sauce Vegetarian: Caramelized Red Onion and Pepato Cheese Tart Carvery: Roast Lamb with a Mint Sauce Vegetable Panache Roast New Potatoes with Herbs and Garlic Butter

KIDS CORNER

Chicken Nuggets and French Fries

CHEESE TABLE

A selection of International Cheeses, Dried Fruit and Nuts, accompanied by Maltese Savoury Biscuits and Grissini

DESSERT

An array of Carved Fruit Traditional Christmas Dessert A selection of tempting sweet delights including homemade Puddings, Tarts, Flans, Gateaux freshly baked at our patisserie

Live Entertainment € 49.50 per Person Children 0-3Yrs Upon Consumption, 4-12 Yrs €20.00 per Child



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PORTIONED YOGHURTS

Natural & Fruit Yoghurts

FRUIT LOVERS SECTION

Selection of Dried Fruits and Fresh Fruit

SELECTION OF CHEESES & VARIETY OF COLD CUTS

BREAD BASKET

Selection of White & Brown Bread including sliced Bread, Buns, Rolls and traditional Maltese Bread

Butter Portions

JAMS

Marmalade, Strawberry & Apricot or Peach Jams Maltese Honey

HOT BUFFET TABLE

Sausages Streaky Bacon Scrambled Eggs / Boiled Eggs Grilled Tomatoes Roxti Potatoes

SWEET TOOTH CORNER

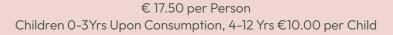
Croissants and Danish Imqaret & Donuts Fruit & Vanilla Cake Christmas Pudding Chocolate Sauce

BEVERAGES

Coffee, Tea Warm & Cold Milk Skimmed and Full Fat Grapefruit & Orange Juice Mineral Water



1: 3 O A . M.





2 5 D E C E M B E R





25 DECEMBER

CHRISTMAS * DAY BUFFET * LUNCH



12:30 P.M.

WELCOME DRINK AND AN ASSORTMENT OF CANAPÉS

STARTERS

Natural Mouthwatering Salads and Antipasti consisting of Cured and Cooked Meats, Smoked, Poached and Marinated Fish, Selection of Terrines and Pates including Composed and Simple Salads together with Dressings and Condiments

SOUP

Celeriac Soup

PASTA STATION

Gnocchi served with Basil and a rich Tomato Fondue Farfalle with Salmon and Spinach Cream Sauce

CHINESE AND THAI STATION

Thai Spring Rolls with Chilly Sauce Sweet and Sour Pork Egg Fried Rice Chicken Satay

MAIN COURSE

Scottish Salmon with a Saffron Coulis and Asparagus Spears

Grilled fillet of Pork with Mushrooms Sauce

Slow cooked Beef Goulash

Vegetarian: Mushroom Rice

Carvery: Roast Traditional Turkey with Raspberry Sauce

Roast Vegetable Panache

Baked Potatoes with Rosemary

KIDS CORNER

Chicken Nuggets and French Fries

CHEESE TABLE

A selection of International Cheeses, Dried Fruit, Nuts, accompanied by Maltese savoury Biscuits and Grissini

DESSERT

An array of Carved Fruit

Traditional Christmas Dessert

A selection of tempting Sweet Delights including homemade Puddings, Tarts, Flans, Gateaux freshly baked at our patisserie

FREE FLOWING WATER, SOFT DRINKS AND SELECTION OF WINES

Live Entertainment € 49.50 per Person Children 0-3Yrs Upon Consumption, 4-12 Yrs €23.00 per Child



NEW YEAR'S EVE GALA DINNER LA PERLA RESTAURANT

WELCOME DRINK

Flute of Prosecco (served in the hotel's lobby) served with a selection of Canapés

ANTIPASTO BUFFET

Selection of Smoked Fish and Seafood Platter Parma Ham, and Italian Cold Cuts International and Local Cheeses served with Nuts, Dried Fruits and Condiments Including a variety of Bread, Focaccia and Grissini

SOUP PLATED

31 DECEMBER

Cauliflower Soup with Truffle and aged Grana

STARTER PASTA BUFFET

Potato Gnocchi with fresh Pesto and Vongole Macaroni tossed in a rich Beef and Sausage Ragout Panzerotti filled with Ricotta and served with Tomato and Basil Fondue

MAIN COURSE BUFFET

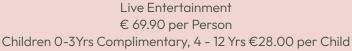
Carvery - Roast Beef with Porcini Mushroom Sauce Baked Salmon fillets with Asparagus and Spinach Pork fillet with Caramelized Apple Jus Roast Duck confit with Hoisin Mushroom Trifolati Rice Seasonal Roast Vegetables Roast Potatoes with Thyme

DESSERT

Belgian Chocolate Tart with Hazelnuts and Berries Pannettone and Imparet to Share

FREE FLOWING WATER, SOFT DRINKS AND SELECTION OF WINES







8:00 P.M.





BUFFET LUNCH

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1 JANUARY

12:30 P.M.

WELCOME DRINK AND AN ASSORTMENT OF CANAPÉS

NEW YEAR'S DAY

STARTERS

Natural Mouthwatering Salads and Antipasti consisting of Cured and Cooked Meats, Smoked Poached and Marinated Fish, Selection of Terrines and Pates including Composed and Simple Salads together with Dressing and Condiments

SOUP STATION

Mushroom Soup with Croutons

PASTA STATION

Fettuccine with Rabbit Confit, White Wine reduction, Basil and Tomato Concasse

Penne with Seafood

MAIN COURSE

Sea Bream Al Cartoccio

Lamb with Vegetable Ribbons and Fresh Mint

Pan fried Pork Fillet served with Truffle Oil

Angus Rib Eye accompanied with a Celery, Carrot, Spring Onion and Sherry Jus

Vegetarian: Oven Baked Aubergine Mousakka

Carvery: Roast Traditional Turkey with Cranberry Fondue

Roast Potatoes with Butter, Thyme and Caraway Seeds

Vegetable Panache

KIDS CORNER

Chicken Nuggets and French Fries

CHEESE TABLE

A selection of International Cheeses, Dried Fruit, Nuts, accompanied by Maltese savoury Biscuits and Grissini

DESSERT

Traditional Christmas Dessert

A selection of tempting Sweet Delights including homemade Puddings, Tarts, Flans, Gateaux freshly baked at our patisserie

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