



CHRISTMAS BROCHURE 2018

Finger Food Menu (minimum of 30 persons)

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Lunch / Dinner Menu (minimum of 30 persons)

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Festivities Menu

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FINGER FOOD



FINGER FOOD MENU CINNAMON

Selection of Canapés

Open sandwich canapés
Turkey and rosemary mousse farci
Goat cheese, olive tapenade cut up wrap
Beetroot, chive cream cheese and
cured salmon savoury muffin
Speck, rosemary and glazed pear
Aubergines and chickpea bites
Breaded Brie cheese, pepper chutney
Caramelized thyme onion, smoked mozzarella (V)
Woodland mushroom puffs
Tomato and mozzarella panzerotti
Pastizzi pea and ricotta

Sweet Temptation

Selection of mince pies and ginger stars

Price per person €14.00 Inc. Vat
Minimum number of guests: 30 persons
2 hour event



FINGER FOOD MENU IVY

Selection of Canapés

Assorted open sandwiches

Blinis with cream cheese, fresh chives (V)

Duck and pork terrine, garlic powder, cranberry and
kumquat dressing

Port prunes, Brie cheese tartlet (V)

Parsnip panacotta, cured salmon (GF)

Beetroot, chive cream cheese and cured salmon
savoury muffin

Selection of cut up wraps and closed sandwiches

Selection of Hot Canapés

Caramelized thyme onion, smoked mozzarella (V)

Sausage and fennel seed slices

Turkey, leeks and cranberry quiche

Mushroom mini strudel (V)

Beef roulade wrapped with pancetta

Sweet Temptation

Selection of mince pies and ginger stars

Price per person €18.00 Inc. Vat
Minimum number of guests: 30 persons
2 hour event



FINGER FOOD MENU STAR ANISE

Selection of Canapés

Assorted open canapés

Chicken liver paté, spiced pecan tartlet

Curried salmon, potato gratin, Jerusalem artichoke

Parsnip panacotta, cured salmon (GF)

Selection of cut up wraps, closed sandwiches

Goat cheese, Port morello cherry (V)

Selection of Hot Canapés

Turkey, Maltese sausage tartlet

Lamb koftas, mint raita

Pulled pork, sriracha, brioche bun

Deep fried turkey stuffing, apricots and port prunes

Mushroom mini strudel (V)

Fried camembert, pepper chutney (V)

Chicken satay, peanut and coriander sauce

Chicken, truffle arancini

Sweet Temptation

Selection of mince pies

Ginger stars

Fruit cake

Lemon and thyme cheesecake

Price per person €23.00 Inc. Vat
Minimum number of guests: 30 persons
3 hour event



FINGER FOOD MENU HOLLY

Cold Canapés

Assorted open canapés

Duck and pork terrine, garlic powder, cranberry and kumquat dressing

Smoked duck, prune and wholegrain mustard

Salmon, dill, chive oil, asparagus and potato cake

Goat cheese tartlet with spiced pumpkin seeds and rose pearls

Baker's corner

Selection of cut up wraps, closed sandwiches and toasted focaccias

Pulled chicken and cranberry, brioche bun

Flying Buffet

Asparagus, pancetta, smoked turkey risotto

Hot Canapés

Short rib beignets with Sherry jus

Bourbon glazed pork belly bites

Bartolacci piadina, truffle honey (V)

Mini burgers, bacon and onion jam, red leicester

Turkey saltimbocca, sage and onion butter

Baked prunes, Brie and Speck

Hot Canapés (Fish)

Tempura prawns, Thai sauce

Clementine and vodka scented salmon, beetroot aioli

Sweet Temptation

Thyme and lemon cheesecake

Chocolate, walnut brownie

Apple, almond cake

Clementine cake, spiced syrup

Price per person €30.00 Inc. Vat



CHRISTMAS OFFICE EVENTS

Outside events for offices between the 15th December and 5th January

Mulled Wine Station

Spiced mulled wine with cinnamon, star anise and cloves

Mince pies

Ginger star cookies

Christmas cake

**Price per person €6.50 Vat incl.
Minimum order for 20 persons**

LUNCH & DINNER MENU - TINSEL

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our talented chef using the freshest and best raw produce, combining together both local and international flavours.

Pasta and Soup Station

Slow roasted honey and sumac butternut squash, served with spiced pecans (V)

Penne

Cumberland mince, pancetta, lemon zest, cherry tomato in a light sage infused cream

Gnocchi

Beef ragout, mushroom, red wine reduction, tomato fondue with a thyme and Parmesan crust

Carving Station

Roast turkey breast

Sage brined roast turkey breast, chestnut, onion sausage stuffing complimented with a rosemary and cranberry jus

Herb crusted beef

With dijon cream sauce, horseradish cream and balsamic onions

Pan fried stone bass

Clam, pea and leek Israeli couscous

Honey glazed pressed pork belly
Wilted red cabbage, onion marmalade
Winter squash and spinach lasagne
Panache of winter vegetables
Roasted new potatoes

Sweet Station Temptation

Exquisite selection of flans, gateaux and carved fresh fruits
Christmas Treats
Christmas logs, Mince Pies

Selection of Hard & Soft Cheeses

Condiments, chutneys, grissini and galletti

Adults €28.50 per person Inc. VAT - Children aged 7-12 are half price and children under 6 eat for free. Inclusive of drinks: house wine, house beer, soft drinks, water, juices & coffee.



FESTIVITIES

CHRISTMAS EVE DINNER

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours all complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Live curing station from land and sea

Warm Winter Soups

Slow roasted cauliflower, garlic confit and chestnut soup (V)

Spiced croutons

Creamy smoke salmon, potato and leek soup (V)

Sumac and lemon zested crostini

Pasta Live Station

Gnocchi tossed in baby spinach, bay shrimps, flavoured curry veloute, grated manchego

Garganelli tossed in rabbit ragout enhanced with marjoram, cherry tomato, bayleaf and anisette reduction

Carving Station

Roast crusted leg of pork

Stewed cinnamon apples and wholegrain mustard

Glazed honey and rosemary turkey breast

Cranberry sauce and Maltese sausage farci

Hot Buffet

Maple and dill salmon, mangetout, coconut Jasmin rice, yellow Thai curry sauce

Crispy roasted duck, 5 spice red cabbage, plum sauce

Classic beef and root vegetable bourguignon

Sage, leek and mushroom empanadas

Fennel and braised eggplant parmigiana

Roast balsamic potatoes

Sweet Temptation

Exquisite selection of flans, gateaux and carved fresh fruits

Christmas logs, mince pies

Selection of Hard & Soft Cheeses

Condiments: chutneys, grissini and galletti

Adults €36.00 per person Inc. VAT - Children aged 7-12 are half price and children under 6 eat for free. Inclusive of drinks: house wine, house beer, soft drinks, water, juices & coffee.



CHRISTMAS DAY LUNCH

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours.

Waterfront medley of seafood creations

All complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Live curing station from land and sea

Warm Winter Soups

Turkey straciatella, ricotta dumplings, root vegetable and sage broth

Brown butter Jerusalem artichoke, smoky bacon and tender sprouts leaves

Pasta Live Station

Almond and broccoli lunette, sherry reduction, mushroom and thyme fonduta (V)

Baked lasagne, pulled chicken, asparagus, broadbeans and ricotta salata

Carving Station

Roast whole turkey

Chestnut and apricot stuffing wrapped in pancetta, rosemary and cranberry jus

Roast horseradish crust Irish beef chuck

Roasted beets, anisette and bay leaf reduction

Hot Buffet

Chicken roulade, charred peppers, fried chorizo and leek ragout

12hr beer braised pork cheeks, cauliflower puree, charred leeks and ravigote sauce

Grilled sea bass, buttered asparagus, green shell muscles, lemon verbena beurre blanc

Squash, sage and chestnut strudel (V)

Bacon lardons, date and red onion tossed brussels sprouts

Lemon and thyme roasted carrots

Thyme infused goose fat roast potato

Sweet Temptation

Exquisite selection of flans, gateaux and carved fresh fruits

Christmas logs, mince pies and clementine cake

Selection of Hard & Soft Cheeses

Baked Brie in filo, with Coganc caramelized onions

Rustic bread, pumpkin seed loaf

Condiments, chutneys, grissini and galletti

Adults €42.00 per person Inc. VAT - Children aged 7-12 are half price and children under 6 eat for free.

Inclusive of drinks: house wine, house beer, soft drinks, water, juices & coffee.



NEW YEAR'S EVE GALA DINNER

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours.

Waterfront medley of seafood chef's creations and live cured station

All complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Warm Winter Soups

Red lentil, sweet potato and coconut soup (V)

Spring onions and pecan nuts

The classic broccoli and stilton soup, chive shortbread biscotti (V)

Pasta Live Station

Borage ravioli, broccoli florets, nutmeg, lavender infused veloute, toasted almonds (V)

Baked ricotta and spinach ricciole, with bacon cherry tomato, grana cream sauce, pistachio crust

Carving Station

Roast Irish beef wellington

Port wine reduction, horseradish cream

Ras el hanut leg of lamb

Mint sauce, cardamom and star anise jus

Asian table

Vegetable spring rolls, dim sum, spinach and sweetcorn samosas, Thai chicken sticks

Crispy chicken marinate in soy and sweet chilli sauce

Flavoured coconut sticky Jasmin rice

Honey and teriyaki pork belly, scented with chilli and coriander

Vegetable tom yum egg noodles

Duck bao buns, hoisin, sesame vegetables

Hot Buffet

Chicken and sweet potato empanadas, yoghurt, lime and onion dip

Braised lamb stew, baharat couscous, grilled lime

Sous-vide salmon, treacle, roasted beetroot, mangetout and toasted hazelnuts

Baked rosemary new potato, flaked almonds (V)

Sweet Temptation

Exquisite selection prepared by our pastry team of flans, gateaux, mousses and carved fresh fruits

Poached fruit in amaretto, baked cheesecake

Selection of Hard & Soft Cheeses

Condiments, chutneys, grissini and galletti

Adults €65.00 per person Inc. VAT - Children aged 7-12 are half price and children under 6 eat for free. Inclusive of drinks: house wine, house beer, soft drinks, water, juices & coffee.

NEW YEAR'S DAY LUNCH

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours.

Waterfront medley of seafood chef's creations

All complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Warm Winter Soups

Cream of carrot, pancetta and chestnut soup, coriander oil, toasted cheddar croutons

Charred sweetcorn & mussel chowder, chimichurri pesto

Pasta Live station

Maccheroni al torchio tossed in ratatouille vegetables, 12hr dried cherry tomato, basil oil and fresh mozzarella (V)

Barley risotto with local prawns, preserved lemon, fennel shavings, anchovy essence and fresh garden herbs

Carving station

Roast leg of lamb

Garlic confit, red currant jelly, mint sauce and bay leaf, rosemary Jus

Roast herb crusted rib-eye

Horseradish sauce, Yorkshire puddings, balsamic caramelized onions

Spanish stall

Live cooking paella prepared with saffron rice, shrimps, chorizo sausage, clams, chicken thighs, mussels, French beans

Patata Bravas with spicy aioli (V)

Tortilla espagnole, rustic bread, salsa verde

Chicken empanadas, cilantro and chilli dressing

Mushroom croquettes

Hot Buffet

Stuffed fillet of pork with flavoured Maltese sausage, grilled fennel, air dried cherry tomato, apple compote, maple and mustard seed sauce

Thai spice duck breast, leg confit, Morello cherry jus, sesame flavoured pak choi and grilled mangetout

Speck wrapped monkfish fish tail, cauliflower and garlic puree, and shellfish escabeche with chive oil

Grilled polenta cake, topped with Greek feta cheese, fresh mint, cherry tomato, black olive, charred peppers and flavoured lemon oil (V)

Roast carrots and parsnip with sage butter (V)

Thyme and pancetta roast new potato

Waterfront Pastry Creations

Treat yourself to our extensive desserts, puddings, flans, carved fruit and traditional Christmas specialities

Selection of Hard & Soft Cheeses

Condiments, chutneys, grissini and galletti

Adults €42.00 per person Inc. VAT - Children aged 7-12 are half price and children under 6 eat for free.

Inclusive of drinks: house wine, house beer, soft drinks, water, juices & coffee.



Merry
Christmas

THE
WATERFRONT
HOTEL
★ ★ ★ ★

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