

FESTIVE SET MENU

€30 per person (Minimum of 10 persons)

STARTERS

to choose one

SOPPA TAL-GĦADS (S/C/N)

Lentil soup with Maltese sausage & cumin

ĠBEJNA MOQLIJA (S/C/E/M)

Deep-fried fresh peppered sheep's cheeselet

TIMPANA TRADIZJONALI (S/C/E/M/CY)

Oven baked macaroni with a minced beef & pork tomato sauce, chicken livers, boiled eggs, smoked ham, grated cheese & fresh herbs. All in a crusty pastry

MAIN COURSE

to choose one

QARABAGĦLI MIMLI (C/S/M)

Marrows stuffed with fresh sheep's cheese and rice, crushed galletti, grated cheese and tomato sauce

DUNDJAN MOĦXI (C/S/E/M/N/MD)

Roasted succulent turkey thighs with a Maltese sausage, walnut & prune stuffing

BRAĠJOLI (C/S/M/E)

Thin slices of tender beef rolled with a tasty stuffing of breadcrumbs, finely chopped hard-boiled eggs, ham, parsley, garlic, and Parmesan cheese, simmered in a wine and onion gravy

DESSERT

to choose one

TRIFLE TAL-MILIED (C/N/M/E/S)

Layers of moist sponge cake & orange flavoured custard, topped with clove and cinnamon flavoured ricotta

IMBULJUTA TAL-QASTAN (N/M)

A heart-warming traditional stew of chestnuts with chocolate, citrus zest and spices served with vanilla ice cream

GRANITA TAL-MANDOLINA

Icy sorbet made from fresh mandarins

Allergy Note - The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or suffer from any allergies, kindly inform a member of our staff when your order is being taken.

(C) - Cereals (CS) - Crustaceans (E) - Eggs (F) - Fish (P) - Peanuts (S) - Soya (M) - Milk (N) - Nuts
(CY) - Celery (MD) - Mustard (SE) - Sesame (MS) - Mollusc