



# CELEBRATE THE SEASON

*joyful feasts await.*

2024



# 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

Cream of Broccoli and Stilton Soup  
served with Croutons

## LIVE COOKING STATION

Spaghetti al Mare  
With Mussel meat, Clam meat, Shrimps and  
Tomato salsa

Rigatoni with Roasted Pumpkin, Spinach, Garlic  
and double cream

## MAIN COURSE

Roast Turkey Breast  
served with Cranberry Sauce

Marinated Beef entrecote  
served with wild Mushroom and Thyme Gravy

## Poached Scottish Salmon fillets

Served with Pink Peppercorn and Lemon zest

## All Served with

Roast New Potatoes & Seasonal buttered  
Vegetables

Baked Potatoes with Fennel & Steamed Brussel  
Sprouts

## VEGETARIAN

Grilled Zucchini and Aubergine bake

## 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 €28.00 & Children aged 5 to 10 years €14.00



# 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

Cream of Leek and Potato Soup  
served with Croutons

## LIVE COOKING STATION

Penne with shredded Chicken, grilled Zucchini, Garlic, Basil and Tomato Salsa

Farfalle with smoked Salmon, Cherry Tomatoes, Vodka and Double Cream

## MAIN COURSE

**Roast Pork Loin**  
Served with Mustard Grain and Spring Onion sauce

## Braised Lamb Cutlets

Served with infused minted and Red Wine sauce

## Poached Grouper Fillets

Served with Salsa Verde

## All Served with

Baked Potatoes with Rosemarie and Garlic

Roasted New Potatoes

Baked Cabbage with Bacon Bits and steamed Carrots and Peas

## VEGETARIAN

Stuffed Sweet Bell Peppers with Medley of shredded Vegetables and Tomato salsa base

## 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 €30.00 & Children aged 5 to 10 years €15.00



# CHRISTMAS 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 and Ginger soup served with Croutons

## PASTA STATION

Rigatoni with smoked Chorizo, roasted colored Peppers and Tomato salsa

Fusilli with fresh Basil Pesto and double Cream

## MAIN COURSE

### From the Carvery

Roast Saddle of Veal served with a Chive infused Gravy

Pan-fried free-range Chicken breast served with Ginger, Honey and Garlic sauce

Char grilled Beef Ribeye served with Porcini Mushroom sauce

Poached Scottish Salmon served with fresh Dill

and Mango salsa

## VEGETARIAN DISHES

Thai Vegetable and Chickpea casserole

Roast New Potatoes, baked Potatoes with Paprika

Baked Cauliflower Cheese, buttered string Beans and Carrots

## 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 €45.00

Children 5 to 10 years €22.50



# CHRISTMAS 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, including also a

Selection of dressings, oils and condiments prepared by our chef

## FROM SOUP KETTLE

Spiced Carrot and Lentil Soup Served with Croutons

## PASTA STATION

Farfalle with Sundried Tomatoes, Basil, Zucchini, Walnuts and fresh Cream

Penne with Clams, Braised Greens, white Wine and Saffron velouté'

## MAIN COURSE

### From the Carvery

Roasted Turkey served with Sausage, Leek and Sage stuffing

Pan Seared Duck Breast served with zesty Orange Sauce

Pork Fillet Mignon served with Tangy Dijon Mustard cream sauce

Poached Spigola Fillets with Salmoriglio Sauce

Olive oil, Garlic, Lemon Juice, Parsley and Rock Salt

## All Served with

Cheezy baked Potatoes and Roast New Potatoes

Steamed Brussels Sprouts and Buttered Carrots and 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 Chestnut and Parsnip Soup  
Served with Croutons

## LIVE COOKING STATION

### Spaghetti

With Prawns, Razor Clam meat, Cherry Tomatoes, Basil, Garlic, white Wine and fresh Tomato Salsa

Wild Mushroom and Pumpkin Risotto

Served with Grana shavings

## MAIN COURSE

### From the Carvery

Maple Glazed Ham served with Pineapple sauce

### Braised Lamb Shanks

Served with minted gravy

Herb encrusted and chargrilled fillet of Beef  
Served with Peppercorn sauce

### Poached Silver Bream Fillets

Served with zesty Lime, Dill and Garlic Butter

## VEGETARIAN DISH

Wild Mushroom and Zucchini Stroganoff with Jasmin Rice

## ALL SERVED WITH

Roast tiny Potatoes

Baked Potatoes with Bacon Bits

Broccoli au-gratin

Buttered mixed seasonal Vegetables

### Kid's Table

Chicken Nuggets

### 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 €65.00

Children 5 to 10 years €30.00



# 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

Minestrone Soup  
Served with Croutons

### PASTA STATION

#### Traditional Festive Lasagna

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

Farfalle with Smoked Salmon, Shrimps, Vodka, Cherry Tomatoes and double Cream

### MAIN COURSE

#### From the Carvery

Roast Pork Leg  
Served with crackling, Apple and Cinnamon Sauce

Chicken Breast roulade with Spinach and Feta Cheese, Served with Blue Cheese and Walnuts sauce

Braised Lamb Shanks with Lentil Ragout

Poached Scottish Salmon Fillets Served with Pink Peppercorn and Lemon Zest

### VEGETARIAN DISH

Poached Scottish Salmon Fillets

Served with Pink Peppercorn and Lemon Zest

All served with  
Roast New Potatoes

Baked Potatoes with Chives

Steamed Carrots and Peas

Cauliflower au-gratin

### 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 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



# UNWRAP THE MAGIC

*festive delights*

Contact us on [muscat@alexandrahotelmalta.com](mailto:muscat@alexandrahotelmalta.com) or call us on  
+356 21351152/7 to make a reservation.

