

*Christmas*

**INTERNATIONAL  
BUFFET DINNER**



## **FLAVOURS OF THE GARDE-MANGER**

Indulge in our selection of mouth-watering salads, and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining with Mediterranean and international flavours.

## **SOUP KETTLES**

**MEDITERRANEAN STYLE PRAWN AND CLAM BROTH**  
with tomatoes, herb and white wine

**CREAM OF CHESTNUT LEEK AND MUSHROOM**  
served with toasted garlic brioche croutons

## **PASTA**

**BAKED RIGATONI**  
with minced beef chuck roll and mirepoix ragout,  
crusted with herbs, local ricotta and mozzarella cheese

**ORECCHIETTE PASTA**  
tossed with Italian sundried tomato and local basil pesto  
Maltese cheese let and cream

## **MAIN COURSES**

**SPANISH STYLE CALAMARI**  
served with paprika, peppers, onion and cherry tomatoes

**LINE CAUGHT SWORDFISH STEAK**  
baked with soft herbs, lemon and house olive  
served with Mediterranean dressing

**MUSTARD AND HONEY GLAZED PORK LOIN**  
over a bed of cream cabbage and fruit compote  
served with grain mustard jus sauce

## **CARVERY STATION**

**SLOW ROASTED PRIME RIB OF BEEF**  
roasted with garlic and thyme  
served with traditional Yorkshire pudding and natural beef jus.

**SAGE & BUTTER ROASTED TURKEY BREAST**  
traditional stuffing roulade, pigs in a blanket and  
shallot and thyme jus, with a cranberry sauce

## VEGETARIAN & VEGAN DISH

VEGETABLE AND MUSHROOM SWEET AND SOUR (V)  
served with aromatic basmati rice

## ACCOMPANIMENTS

WILTED SEASONAL GREENS AND CHESTNUT MUSHROOMS  
with herb butter

BRUSSEL SPROUTS AND CHEST NUT CRUMBLE

BAKED POTATO, CONFIT OF WHITE ONION AND PRESERVED LEMON

## DESSERTS

### EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual delicacies,  
carefully prepared by our pastry team

FRESH FRUIT SALAD AND FRUIT DISPLAY

SELECTION OF TRADITIONAL FESTIVE SPECIALITIES

## CHEESE PLATTER

(served to order)

selection of local and international cheeses  
served with grissini, galletti and crisp crackers

€38.00 PER PERSON - FOOD ONLY (INCL. VAT)

6-12 YEARS : €19.00 - FOOD ONLY (INCL. VAT)

Please note that this is a sample menu.  
Since we use the freshest ingredients, menus may change accordingly.





For more information and bookings,  
visit our website [www.excelsior.com.mt](http://www.excelsior.com.mt) or  
contact us directly on 2125 0520  
or [fb@excelsior.com.mt](mailto:fb@excelsior.com.mt)