



CHRISTMAS EVE & CHRISTMAS DAY

CARVERY BUFFET MENU

ENTERTAINMENT WITH LIVELY GUITAR PLAYERS

Mizet Rotunda tal-Mosta

Enjoy our local artisanal Antipasto Platter:
*Bebbux | Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes |
Maltese sausages | Honey-glazed Gammon |
butter beans | pickled onions | fresh & peppered cheeselets |
kaponata (vegetable ratatouille)*

*

Marija's home-baked Lasagna

with fresh ricotta, spinach
& Ragu meat sauce

~ Or ~

Roasted Carrot & Pumpkin Soup

with Fresh Cream and Garlic Croutons

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Your Choice of Mains

from our Chefs' serving stations, including:

*Honey glazed Turkey with chestnut stuffing & sausages,
House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce,
Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce,
Chicken Bragjoli with spinach, bacon, sun dried tomatoes, cream & cashew nuts,
Slow cooked Spare Ribs in BBQ sauce,
Kalamaretti moqlijien,
Fresh Salmon with Gravlax Jus,
Roasted Vegetables & Baked Potatoes*

..... and from the Carvery

*Roast Pork Loin
and succulent Rib Eye*

Dessert

Cassatella Ta' Marija

~ Or ~

*Traditional fried date fritters with Maltese honey |
home-made caramel ice cream*

Price Adults ~ €43

Youth (15 or under) ~ €30

Kid's Menu (10 or under) ~ €15

Beverages Optional @ €12

*Free flowing local Chardonnay, Rose or Merlot Wine
Mineral Water, Soft Drink or Juice, Ground Coffee*

DEPOSIT OF €10 PER ADULT



NEW YEAR'S DAY
CARVERY BUFFET MENU
OR
A LA CARTE MENU
ENTERTAINMENT WITH
LIVELY GUITAR PLAYERS

Mizet Rotunda tal-Mosta

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Bebbux | Arjoli | Bigilla | Galletti | Benny's sun dried tomatoes |
Maltese sausages | Honey-glazed Gammon |
butter beans | pickled onions | fresh & peppered cheeselets |
kaponata (vegetable ratatouille)*

Marija's home-baked Lasagna

*with fresh ricotta, spinach
& Ragu meat sauce*

~ Or ~

Roasted Carrot & Pumpkin Soup

with Fresh Cream and Garlic Croutons

Your Choice of Mains

from our Chefs' serving stations, including:

*Honey glazed Turkey with chestnut stuffing & sausages,
House Speciality ~ Slow Stewed Rabbit in a rich Ta' Marija sauce,
Slow cooked traditional horsemeat stew in rich red wine & lacto beer sauce,
Chicken pan fried in parmesan, lemon and garlic butter,
Slow cooked Spare Ribs in BBQ sauce,
Fresh Salmon with Gravlux Jus,
and Roasted Vegetables & Baked Potatoes*

..... and from the Carvery

*Roast Pork Loin
and succulent **Rib Eye***

Dessert

Cassatella Ta' Marija

~ Or ~

*Traditional fried date fritters with Maltese honey |
home-made caramel ice cream*

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