



Festive Menu

2022 - 2023





Christmas Menus





CHRISTMAS EVE 2022

Buffet Dinner

Welcome drink

Starters

A variety of mouth-watering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of home-made terrines and pâtés. Composed salads prepared by our garde manger chef together with dressings, condiments and a selection of bread.

Soup Tureen

Roast pumpkin and tomato soup with sunflower seeds.

Pasta Station

Paccheri served with a tomato fondue, pancetta and crumbled goat cheese.
Casarecce tossed in fresh wild salmon and spinach creamy sauce.

Indian Station

Kadai chicken
Lamb rogan gosh
Adaraki gobhi cauliflower
South Indian beef vindaloo
Indian samosas with onion chutney
Biryani rice



Main Course

Pan fried salmon fillets accompanied with asparagus and served with an olive tapenade and cherry tomato confit

Roast pheasant, baby vegetables — served with a fruit of the forest sauce

Turkey roulade with red wine jus

Vegetarian — baked egg plants, marrows and mozzarella timbale

Carvery — roast veal with port wine jus

Carvery — slow cooked roast beef with mushroom ragout

Brussels sprouts au gratin

Fresh vegetable panache

Roast new potatoes with garlic & rosemary

Crushed sweet potatoes with mustard and anchovies

Cheese table

A selection of international cheeses, dried fruit, nuts, accompanied by maltese savoury biscuits and grissini

Dessert

An array of carved fruit

Traditional Christmas dessert

A selection of tempting sweet delights including home-made puddings, tart, flans, gateaux freshly baked at our patisserie

€52 per person (excluding beverages)

€12 per child (5 - 12 years)



CHRISTMAS DAY 2022

Buffet Lunch

Welcome drink

Starters

A variety of mouth-watering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of home-made terrines and pates. Composed salads prepared by our garde manger chef together with dressings, condiments and a selection of bread.

Soup Tureen

Parsnip & potato soup finished with cream cheese, fresh herbs and pancetta lardons

Pasta Station

Linguine tossed in prawn bisque, calamari & marrows

Macaroni with wild boar ragout

Home-made vegetable lasagna

Asian Station

Vegetable dumplings

Vegetable spring rolls Thai chili sauce

Kung Pao chicken

Crispy sesame chili pork

Shanghai noodles

Fried rice



Main Course

Sea Bream served with fennel veloute, caper berries & Kalamata olives
Roast duck confit with dried fruits, with a port wine and tangerine sauce

Stuffed chicken roulade with mozzarella, wrapped with pancetta,
served with Truffle cream sauce

Pressed pork belly accompanied by a calvados sauce

Vegetarian — caramelised onion and goat cheese tart

Carvery — roast traditional turkey with cranberry sauce and bacon chipolatas

Carvery — slow cooked roast beef served with honey and mustard sauce

Buttered Brussels sprouts

Vegetable panache

Truffle and garlic mash

Roast potatoes with stock and fresh thyme

Kids' Corner

Chicken goujons

Mini cheese burgers

Grilled sausages

Sweet potatoes

Mozzarella sticks

Selection of Sweets

Cheese table

A selection of international cheeses, dried fruit, nuts,
accompanied by Maltese savoury biscuits and grissini

Dessert

An array of carved fruit

Selection of French pastries and panna cotta

Traditional Christmas dessert

A selection of tempting sweet delights including home-made puddings, tart, flans,
gateaux freshly baked at our patisserie

€45 per person (excluding beverages)

€12 per child (5 - 12 years)





New Year Menus





NEW YEAR'S EVE 2022

Buffet Dinner

Welcome drink

Starters

A variety of mouth-watering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of home-made terrines and pates. Composed salads prepared by our garde manger chef together with dressings, condiments and a selection of bread.

Soup Tureen

Clam and pancetta chowder

Seafood Station

Braised mussel hot pot

Fresh vongole in garlic and cumin

Maltese octopus stew with olives, tomatoes, herbs and capers

Grilled calamari with garlic and herbs

King prawns in garlic



Main Course

Slow roasted quails with red wine jus
Red snapper fillets with a seafood hot pot
Grilled beef sirloin served with porcini jus
Lamb cutlets garnished with shallots, carrots and English celery
Carvery — roast veal accompanied by a red wine & fresh thyme jus
Carvery — salmon coulibiac

Vegetarian — stuffed marrows with Italian ricotta and beans

Cauliflower au gratin
Grilled vegetables baked potatoes with garlic, fennel seeds parmentier potatoes

Cheese table

A selection of international cheeses, dried fruit, nuts,
accompanied by Maltese savoury biscuits and grissini

Dessert

An array of carved fruit
Traditional Christmas dessert
Selection of French pastries and panna cotta
A selection of tempting sweet delights including home-made puddings, tart, flans,
and gateaux freshly baked at our patisserie

€75 per person (excluding beverages)

€12 per child (5 - 12 years)



NEW YEAR'S DAY 2023

Buffet Lunch

Welcome drink

Starters

A variety of mouth-watering salads and antipasti consisting of cured and cooked meats, smoked, poached and marinated fish, together with selection of home-made terrines and pates. Composed salads prepared by our garde manger chef together with dressings, condiments and a selection of bread.

Soup Tureen

Celeriac soup with toasted crostini

Pasta Station

Farfalle served with fresh basil, cherry tomatoes, garlic, prawns and clams

Potato gnocchi with tomato sauce, mozzarella di bufala & basil leaves

Oven baked lasagna Florentine

Thai Station

Thai red prawn curry finished with coriander

Pac Thai vegetable noodles

Vegetable spring rolls with a Thai chili sauce

Chicken tom yum

Beef with broccoli and oyster sauce

Duck spring rolls with hoisin

Prik pao rice



Main Course

Grilled duck breast accompanied with orange jus
Pan fried fillets of sea bass, set on a bed of baby vegetables and served with a Saffron sauce

Sous vide pork fillets set on a julienne of vegetables and creamed leeks
Slow cooked lamb shanks set on mirepoix & Barolo jus

Carvery — roast traditional Turkey with cranberry sauce and bacon chipolatas
Carvery — prime rib of beef accompanied with a celery, carrot, spring onion and a mustard Jus

Vegetarian — vegetable Moussaka

Roast butternut squash with coriander

Fresh vegetable panache

Baked potatoes with chicken stock and rosemary

Sweet roast potatoes with parsley butter

Cheese table

A selection of international cheeses, dried fruit, nuts, and accompanied by Maltese savoury biscuits and grissini

Kids' Corner

Chicken goujons

Mini burgers

Sweet potatoes

Penne tomato sauce

Selection of sweets

Dessert

An array of carved fruit

Traditional Christmas desserts

Selection of French pastries and panna cotta

A selection of tempting sweet delights including home-made puddings, tarts, flans, and gateaux freshly baked at our patisserie

€45 per person (excluding beverages)

€12 per child (5 - 12 years)



Staff Party Menus







STAFF PARTY 2022

Buffet Menu One

Welcome drink

Starters

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local International delicacies

Artichoke soup

Pasta Dishes

Casarecce accompanied by a rich beef ragout and wilted spinach
Garganelli chicken, pesto & pancetta sauce

Main Dishes

Indian beef curry
Pan fried chicken breast with porcini jus
Sea bream with local herbs, cherry tomatoes and olives
Carvery — roasted traditional turkey with cranberry and onion jus,
bacon and sausages chipolata
Caramelised onion and goat cheese tart
Risi e bisi
Oven baked potatoes with fresh garlic and thyme
Brussels sprouts with bacon lardons
Panache of vegetables with clarified butter

Desserts

A selection of tempting sweet delights including home-made puddings, tarts, gateaux and freshly baked pies from our patisserie
Fresh fruit & traditional Christmas desserts

€32.50 per person (Including free-flowing house wine and water during the meal)



STAFF PARTY 2022

Buffet Menu Two

Welcome drink

Starters

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local International delicacies

Roast pumpkin soup served with crostini

Pasta Dishes

Fusilli with tomato fondue & pancetta garnished with grana padano cheese shavings

Penne accompanied by salmon and cooked in a white wine reduction, finished with cream

Main Dishes

Roast pork loin with caramelised leek sauce

Duck confit with fresh thyme

Salmon fillet with asparagus sauce and cherry tomatoes

Grilled beef medallions with garlic confit and Port wine jus

Braised vegetable curry rice

Carvery — roasted traditional turkey with cranberry, onion jus, bacon and sausages chipolata

Baked potatoes with fennel and fresh rosemary

Herb roasted potatoes

Glazed carrots and peas

Panache of vegetables with clarified butter

Desserts

A selection of tempting sweets delights including home-made puddings, tarts, gateaux and freshly baked pies from our patisserie

Fresh fruit & traditional Christmas desserts

€35.50 per person (Including free-flowing wine and water during meal)

STAFF PARTY 2022



Buffet Menu Three

Welcome drink

Starters

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy and composed salads prepared by our garde manger chefs from a variety of local international delicacies

Roast pimento & tomato soup served with toasted crostini

Pasta Dishes

Macaroni with pulled beef, tartufo cream and jus

Linguine with prawns and mussels

Main Dishes

Grilled beef with mixed mushrooms and Madeira jus

Pan fried, spiced duck breast with jus

Braised pork belly marinated in teriyaki and honey

Vegetable tart

Salmon wellington

Carvery — roasted traditional turkey accompanied by a cranberry and onion jus, bacon and sausages chipolata

Carvery — roasted beef with Port wine jus

Roasted potatoes with mustard seeds

Biryani rice

Parsnips, mangetout and carrots

Panache of vegetables

Asian Fusion Station

Fried spring rolls

Honey and lemon marinated chicken

Lamb koftas

Prawn and vegetable Thai curry with red chili

Pak choi Chinese noodles

Jasmine rice

Desserts

A selection of tempting sweets delights including home-made puddings, tarts, gateaux and freshly baked pies from our patisserie

Fresh fruit & traditional Christmas desserts

€42.50 per person (Including free-flowing wine and water during meal)

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STAFF PARTY 2022

Finger Food Menu A

Delicacies Cold Items

- Tuna, olive & tomato rolls
- Vegetable ratatouille tart
- Crispy speck with mascarpone and parmesan shavings
- Chicken Caesar tartlet
- Salmon set on cream cheese lemon & dill

From Our Miniature Individuals

- Thai crispy pork salad with sesame seeds
- Artichoke risotto

Hot Section

- Camembert bites
- Cantonese chicken satay
- Home-made lamb koftas with minted yoghurt
- Asian duck spring rolls with hoisin
- Mini beef burgers with smoked cheese
- Beer bettered tempura prawns with caper sauce
- Moroccan couscous with lamb stew
- Italian mini arancini
- Chicken curry parcels

Sweet Tooth Corner

An assortment of French pastries and traditional Christmas sweets

€35.50 per person (includes free-flowing local wine, local beer, soft drinks, juices and water for a maximum of 4 hours)

Upgrade to an International Open Bar €45.50 per person



STAFF PARTY 2022

Finger Food Menu B

Delicacies Cold Items

Lemon scented hummus, baby spinach and sesame mini wrap
Smoked duck breast, fresh berries and cream cheese croute
Stilton cheese crumble, pear, honey and pea shoot
Chicken Caesar tart
Tuna rolls
Parma ham and fig chutney

From Our Miniature Individuals

Cold chicken tandoori with cucumber raita
Fresh calamari with tartar sauce

Hot Section

Thai chicken cigars
Mushroom fricassée & smoked cheese tart
Mini beef burgers with smoked cheese and caramelised onions
Marinated beef skewers in soy and orange sauce
Chicken gyoza
Pork bao buns with hoisin
Grilled chicken & pimento mini skewers
Camembert bites
Beef kebabs with teriyaki sauce
Tomato and mozzarella arancini
Pork dim sum with chilli dressing

Dessert

An assortment of French pastries & traditional Christmas sweets

€38.50 per person

(Includes free-flowing local wine, local beer, soft drinks, juices and water for a maximum of 4 hours)

Upgrade to a International Open Bar €48.50 per person



STAFF PARTY 2022

Finger Food Menu C

Delicacies Crispy Tartlets

Mini caprese with black sesame seeds on rye bread
Scottish dill salmon and mascarpone cheese tart
Tandoori lemon baby shrimps and garden pea salad
Duck mousse with fresh strawberries & quail eggs
Slow cooked pork belly with caramelised green apple
Tuna, caper flower and olive bridge roll with sesame

From Our Miniature Individuals

Stir fry beef noodles salad
Risotto with porcini and garnished with pepato cheese
Penne duck confit

Hot Section

Duck dumplings with light soy sauce
Chicken brochettes with teriyaki sauce
Fried breaded prawns garlic mayo
Mini chicken parcels stuffed with garlic sauce served in a cup
Beef kebabs with teriyaki and lemon grass dressing
Pork bao buns with hoisin
Mozzarella and truffle mini pizza
Mini lamb shish with minted yoghurt
Beef sliders with caramelised onions and melted cheese
Mini falafel
Chicken gyoza
Tomato and mozzarella arancini

Dessert

An assortment of French pastries & traditional Christmas sweets

€41.50 per person
(Includes free-flowing local wine, local beer, soft drinks, juices and water for a maximum of 4 hours)

Upgrade to a International Open Bar €51.50 per person



STAFF PARTY 2022

Menu Upgrade

Add €6.50 per person

Pasta Table – choose three types from the below

- Maccaroni with beef ragout and spinach
- Penne with smoked pancetta and tomato fondue
- Fusilli with prawn curry cream sauce, pimentos and cream
- Orecchiette tartufo cream sauce
- Penne with sundried tomato, chicken and walnuts

Add €7.00 per person

Cheese & Charcuterie Station

Selection of cured meat and cheeses served with grissini, water biscuits, selection of bread, crudités, dried fruits and nuts

Add €12.50 per person

Thai Station

- Thai red prawn curry finished with coriander
- Pad Thai vegetable noodles
- Vegetable spring rolls with a Thai chili sauce
- Chicken tom yum
- Beef with broccoli and oyster sauce
- Duck spring rolls with hoisin
- Prik pao rice



Add €12.50 per person

Indian Station

Kadai chicken
Lamb rogan josh
Adaraki gobhi cauliflower
South Indian beef vindaloo
Indian samosas with onion chutney
Biryani rice

Add €12.50 per person

Asian Station

Vegetable dumplings
Vegetable spring rolls Thai chili sauce
Kung pao chicken
Crispy sesame chili pork
Shanghai noodles
Fried rice

Add €17.50 per person

Seafood Station

Braised mussel hot pot
Fresh vongole in garlic and cumin
Maltese octopus Stew with olives, tomatoes, herbs and capers
Grilled calamari with garlic and herbs
Tempura prawns

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