



# Christmas Day Menu

## APPETIZER

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### SPAGHETTI WITH RABBIT SAUCE

### MUSHROOM AND CHICKEN SOUP

### BURRATA AND TOMATO CAPRESE

topped with pine nuts and rucola and with a basil and pesto dressing

### ROASTED PORK RAVIOLI

served with creamy jus garnished with cream cheese quenelle and chives

### FISH TERRINE

layered with fine local fish and fresh grilled vegetables,  
with a lemon and thyme dressing

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### RABBIT

fried in garlic, onions and herbs  
or  
finished in a wine gravy sauce

### CORNFED CHICKEN

with a pork, sage and chestnut stuffing and a carrot purée

### BEEF CHEEKS

slow cooked, served with port wine jus and potato mash

### HERB CRUSTED SALMON

with fennel confit, white wine and prawn velouté

### TRIO OF MALTESE SPECIALITIES

includes Turkey, Horsemeat and Rabbit in wine gravy

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## Homemade Dessert

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Coffee

Petit fours

€ 34.90 p.p.

