

Christmas Menu

2008



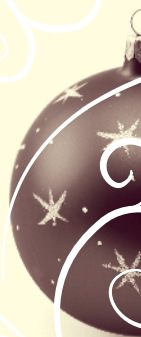
HOTEL

PHOENICIA

MALTA

Festive
Season
Events

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Festive Season Events

For details and bookings for any of our festive season events please call Doris Poulton on 22911007 or 21225241

Staff Parties

For enquires and bookings of staff parties or corporate events please contact our sales office on 22911061 or e-mail: sales@phoeniciamalta.com

Sleepover Packages

Available for diners who would also like to spend the night and enjoy the full Phoenicia experience. Prices from €99.00 per double/twin room inclusive of our full buffet breakfast. Rates are subject to availability. Please call our reservations team on 22911024

Children

Children are welcome to enjoy our events and their menus will be priced as follows:

- Under 12yrs eat free
- 12-16yrs half price
- 16yrs and over full price

(Not applicable to Christmas Parties)

Christmas Eve Dinner

Wednesday 24th December 2008
Phoenix Restaurant

Trio of Crab,
Avocado & Williams Pear,
Honey & Lime Dressing

White Onion & Thyme Soup
with Porcini Tortellini

Roasted Seabass Seasoned
with Air Dried Ham,
Glazed Root Vegetables,
Cream of Candied Chestnut & Gherkins

Or

Duo of Fresh Irish Beef,
Spiced Lentil Purée
& Port Wine Jus

Glazed Orange Tart,
Homemade Passion Fruit Sorbet

Coffee & Homemade Mince Pies

Entertainment by Godwin Lucas

€60.00 per person

(Menus catering for our vegetarian guests are available on request)

Christmas Eve Dinner

Wednesday 24th December 2008

Pegasus Brasserie

Asparagus & Dill Quiche
with Seasonal Salad

Or

Cream of Leek & Potato Soup
with a Smoked Salmon Crostini

Baked Grouper
with Confit of Fennel,
Goats Cheese & Black Olives

Or

Braised Beef Shin,
Garlic Mashed Potatoes,
Red Wine Sauce

Citrus Tart with Crème Chantilly

Coffee & Homemade Mince Pies

€37.00 per person

(Menus catering for our vegetarian guests are available on request)

Christmas Morning Breakfast Buffet

Thursday 25th December 2008

Sparkling Wine with Crème de Cassis

Assorted Charcuteries, Selection of Smoked Fish,
Continental Farmhouse Cheese with Homemade Chutney

The Baker's Basket with a Selection of Homemade Breads
and Rolls, Freshly Baked Muffins, Croissants, Danish
Pastries, Pain au Chocolat, Panettone, Brioche and
Cinnamon Raisin Twirls and Creamy Butter
and Fruit Preserves

Healthy Corner

Assorted Dried Fruit, Nuts & Seeds,
Selection of Cereals, Homemade Bircher Muesli,
a variety of Natural & Fruit Yogurts,
Sliced Fresh Fruit

Black & White Pudding, Hash Browns,
Grilled Plum Vine Tomatoes, Baked
Beans, Scrambled Eggs with Smoked
Salmon, Bacon, Selection of Grilled
Sausages, Button Mushrooms, Fillet of
Beef Mignons with Caramelised Onions

A Taste of Malta

Imqarret, Selection of Pastizzi, Qassatat,
Warm Imbuljuta, Roasted Chestnuts, Biskutelli

Sweet Delights

Homemade Waffles with Maple Syrup
or Fruit Compote & Fresh Cream

Chilled Fruit Juices – Orange, Pineapple, Apple,
Grapefruit, Tomato, Tropical Fruit & Carrot
Tea & Coffee
Cinnamon Spiced Mulled Wine

Entertainment by Resident Guitarist Tony Pace

€28.00 per adult

Restaurant open from 01:00 Hrs

Christmas Day Buffet Lunch

Thursday 25th December 2008

Fresh Seafood Display including
King Prawns, Mussels, Clams, Oysters & Octopus
Selection of Antipasti & Salads

Cream of Pea & Coconut Soup, Golden Croutons
Penne with "Rabbit Bolognese"
Cannelloni of Ricotta Cheese,
Walnuts & Herbs with Tomato Fondue

Roasted Fresh Norwegian Salmon with Fennel,
Apple & Rhubarb Compote
Traditional Carved Turkey with Homemade
Stuffing & Glazed Chestnuts
Braised Middle Neck of Lamb with
Rosemary
Panache of Seasonal Vegetables
Twice Baked Goats Cheese Soufflé
Parmentier Potatoes

From our Carving Station

Slow Cooked Rib Eye of Irish Beef, Thyme Jus
Roasted Grain Fed Baby Chicken
with Bread Sauce

A Seasonal Selection of Tarts & Gateaux
Traditional Christmas Pudding
& Brandy Custard Farmhouse Cheeses
with Homemade Chutney & Water Biscuits

Entertainment by Marthese Tanti & Band

€45.00 per person

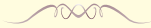
Christmas Day Lunch

Thursday 25th December 2008
Pegasus Brasserie

Parma Ham with
"Textures & Temperatures of Peas"

or

Cream of Broccoli Soup flavoured with
Pancetta & Mascarpone Cheese



Duo of Fresh Fish with
Fennel & Rhubarb Dressing

or

Succulent Turkey Breast with
an Apricot & Prune Stuffing, Red Wine Jus



Traditional Christmas Pudding

or

Stuffed Baked Apple with Sauce Anglaise



Coffee & Homemade Mince Pies

€31.50 per person

(Menus catering for our vegetarian guests are available on request)



Christmas Day Dinner

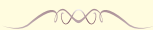
Thursday 25th December 2008

Phoenix Restaurant

Trio of Salmon with a Petit Salad & Herb
Infused Oil

or

Homemade Cream of Wild Mushroom Soup
with Porcini Gnocchi & Truffle Oil



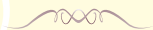
Slow Cooked Rack of Lamb
with a Tomato, Onion & Fennel Compote
and Rosemary Jus

or

Gratin of Local Fish & Shellfish with Celeriac
& Apple Puree and finished with an Apple &
Sage Emulsion



A Seasonal Selection of Desserts from our
Buffet Table



Coffee & Mince Pies

Entertainment by Ray Zammit Band

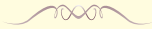
€60.00 per person

(Menus catering for our vegetarian guests are available on request)

New Year's Eve Gala Dinner

Wednesday 31st December 2008

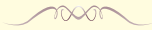
Champagne & Chef's Selection of Canapés



Pressed Terrine of Guinea Fowl & Ham Hock
with Golden Raisin Purée



Tomato & Thyme Consommé,
Cabbage & Squid Parcels



Balsamic Vinegar & Mulberry Sorbet



Glazed Half Lobster
& Braised Pork Cheeks,
Dill Purée with a
Preserved Lemon Emulsion

or

Slow Cooked Loin of Milk Fed Veal
complimented with its own Smoked Tongue,
Celeriac Purée & Veal Jus



Chef's Homemade Trio of Chocolate



Coffee & Homemade Petit Fours

Entertainment by Godwin Lucas & Band

€130.00 per person

(Menus catering for our vegetarian guests are available on request)



New Year's Eve Dinner

Wednesday 31st December 2008
Pegasus Brasserie

Champagne & Chefs Selection of Canapés

Eschebeche of Red Mullet with Fennel,
Carrots & Orange
Flavoured with Cardamon

Roasted Tomato & Red Pepper Soup

Baked Salmon
with a Mussel & Bacon Fricassee,
Tartar Velouté

or

Caillettes of Pork with Carrot & Potato Purée

Baked Dark Chocolate Cheesecake
with Raspberry Sorbet

Coffee & Petit Fours

€55.00 per person

(Menus catering for our vegetarian guests are available on request)

New Year's Day Lunch Buffet

Thursday 1st January 2009

Selection of Cured Meats, Smoked Fish, Terrine's & Parfaits,
Stuffed Mushrooms with Goats Cheese & Parsley, Frittata
of Ricotta & Local Fish Flavoured with Black Olives, Char
grilled Tomato with Glazed Onions, Stuffed Courgettes with
a Spiced Lamb Risotto & Parmesan Glaze, Duo of Fajitas
with Chicken, Grilled Vegetables & English Mustard

Celeriac & Chestnut Soup with Homemade Croutons
Tortellini of Porcini with Roasted Tomato & Sage Sauce
Baked Macaroni with Cheese, Mushrooms & Bacon

Panache of Fish with a Shallot,
Red Wine & Octopus Sauce
Braised Leg of Rabbit with Black Olive,
Orange & Rosemary
Blanquette of Veal
with Steamed Vegetables
Vegetable Moussaka
Selection of Seasonal Vegetables
Baked Potatoes with Bacon & Fennel Seeds

From our Carving Station
Smoked, Glazed Pork Leg with a Cider Sauce
Slow Cooked Fillet of Irish Beef
with a Herb & Hazelnut Crust

Chef's Selection of Tarts & Gateaux
Farmhouse Cheeses with Homemade Chutney
& Water Biscuits

Entertainment by Ray Zammit Band

€44.00 per person

Christmas Parties Stand Up Reception

Cold Canapés
(Two Pieces Per Item Per Person)

Smoked Salmon
with Cream Cheese & Radish
Smoked Duck & Mango Salad
on Fruit Brioche
"Chicken Waldorf" in Barquettes
Tomato & Goats Cheese Biscuits
Prawn Caesar Tartlets
Cauliflower and Cheese Panna Cotta

Hot Items
(Two Pieces Per Item Per Person)

Pumpkin & Mascarpone Bites
Broccoli Fritters
Prawn Wontons
Chicken Ravoletti,
Tomato & Caper Dip
Angels & Devils on Horseback

Dessert
(Two Pieces Per Item Per Person)

Mini Christmas Chocolate Log
Homemade Mince Pies

€20.00 per person

(Please note that we require a minimum 35 guests for this menu)

Christmas Parties Stand Up Fork Buffet

Seasonal Chefs Salad
Selection of Cured Meats
with Homemade Chutney
Pasta Salad with Ementhal Cheese & Italian Salami
Potato Salad with English Mustard & Gherkins
Beetroot & Orange Salad
Vine Ripened Tomato & Rocket Salad

Carrot & Pumpkin Soup
with Smoked Cheddar Crostini
Penne with Bacon,
Prawns in a Spinach Cream Sauce

"Matelata" of Local Fish
with Glazed Vegetables
Grilled Chicken Fillets
with Mango & Sage Salsa
Brochette of Spiced Pork
with Pineapple Confit
Panache of Market Vegetables
Pomme Noisette

Homemade Mince Pies
Seasonal Fruit Tartlets
Chocolate & Hazelnut Cake
Poached Pears in Red Wine Syrup

€22.00 per person

(Please note that we require a minimum of 45 guests for this menu)

Christmas Parties Buffet

Tossed Seasonal Salad
with Croutons & Parmesan Shavings
Selection of Cured Meats
with Homemade Chutney
Seafood Salad with Garlic Aioli
Marinated & Grilled Aubergines
with Garlic and Parsley
Pasta Salad with Crushed Pea & Pork Belly
Tomato & Marinated Courgette Salad

Roasted Tomato & Ham Hock Soup
with Herb Oil
Farfalle with Smoked Salmon, Leeks,
Walnuts in a Tomato Cream Sauce

Baked Stone Bass, Green Olive Tapenade,
Saffron Tomato & Herb Veloute
Classic Roast Turkey
with an Apple & Chestnut Ragout,
Madeira Jus
Slow Cooked Sirloin of Beef seasoned
with Air Dried Ham,
Glazed Onions, Red Wine Sauce
Panache of Seasonal Vegetables
Pomme au Lard

Baci Chocolate Cake
Traditional Plum Pudding
Forest Berry Cheesecake
Macedonia Gateaux
Seasonal Fruit Platters

Coffee & Homemade Mince Pies

€22.50 per person

(Please note that we require a minimum 35 guests for this menu)

Christmas Parties Dinner

*Choose One Dish of Each of the following
choices to customise your menu*

Tian of Smoked Fish with Crushed Potatoes
with a Saffron Water Vinaigrette

Leek & Potato Soup
with Smoked Salmon Crostini

Pennette with Bacon,
Mushroom & Rabbit Confit,
Port Wine Cream Sauce

Baked Grouper with a Haricot Vert,
preserved Lemon Salad,
Herb Velouté

Supreme of Fresh Local Chicken
with Glazed Onion,
Confit of Garlic with Thyme Jus

Succulent Turkey Breast
served with Traditional Stuffing,
White Wine Jus

Christmas Pudding with Whiskey Anglaise

Vanilla & Cinnamon Panna Cotta

Baked Chocolate Cheesecake

Coffee & Homemade Mince Pies

€2.50 per person

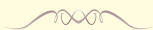
(Menus catering for our vegetarian guests are available on request)
(Please note that we require a minimum of 15 guests for this menu)

Christmas Parties Gala Dinner

Terrine of Seafood & Shellfish,
Avocado & preserved Lemon Dressing

or

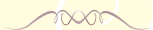
Cream of Courgette,
Leek & Spinach Soup
with Parmesan Crostini



Line Caught Supreme of Local Fish,
Pumpkin & Pistachio Barley Risotto,
Chicken Jus

or

Traditional Roast Turkey
with Roast Chestnuts,
Bacon Wrapped Chipolatas,
Red Wine Sauce



Classic Christmas Pudding

or

Apple & Raisin Crumble
with Vanilla Ice Cream



Coffee & Homemade Mince Pies

€32.00 per person

(Menus catering for our vegetarian guests are available on request)
(Please note that we require a minimum 15 guests for this menu)

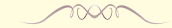
Beverage Packages

Gold

Wyndham's Estate, Bin 222,
Chardonnay, Australia
Wyndham's Estate, Bin 444,
Cabernet Sauvignon, Australia
Local Still & Sparkling Mineral Water

(1/2 Bottle wine & water per person)

€12.50 per person

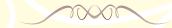


Frankincense

Orvieto Classico
Torresella Merlot
Local Still & Sparkling Mineral Water

(1/2 Bottle wine & water per person)

€10.00 per person

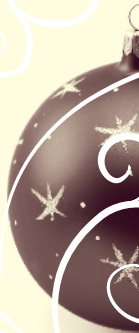


Myrrh

Palatino Sauvignon Blanc or Chardonnay
Palatino Merlot or Cabernet Sauvignon
Local Still & Sparkling Mineral Water

(1/2 Bottle wine & water per person)

€7.50 per person





Welcome Drinks

Warm Mulled Wine
A traditional blend of Red Wine,
Brandy, Herbs & Christmas Spices

€2.75 per glass



A Christmas Kiss

Sparkling Wine
flavoured with Cranberry Juice

€4.95 per glass



H O T E L

PHOENICIA
M A L T A

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