BRINGING BACK THE GLAMOUR TO CHRISTMAS
# CHRISTMAS EVE BUFFET DINNER

**CHRISTMAS EVE BUFFET DINNER**

**Christmas Eve Dinner**
**Christmas Eve Early Buffet Breakfast**
**Christmas Day Buffet Lunch**
**New Year’s Eve Buffet Dinner**
**New Year’s Eve Dinners**
**New Year’s Day Buffet Lunch**
**Cocktail Reception**
**Buffet Menu**
**Set Menu**
**Beverage Packages**
**Open Bar Packages**
**Make a Reservation**

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**Salads and Antipasti**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A selection of local tapas and salads, Italian salami, terrines and shellfish, combined in a variety of delicious festive creations complemented with chilled sauces and dressings.</td>
</tr>
</tbody>
</table>

**Soup**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked cod with potato Vichyssoise and bacon crostini</td>
</tr>
<tr>
<td>Beef shin minestrone with cheese puffs</td>
</tr>
</tbody>
</table>

**Pasta**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cappellacci di zucca with roast pumpkin and pecorino velouté, candied pumpkin seeds, baby spinach and chives</td>
</tr>
<tr>
<td>Maccheroni with crab meat and sea urchin, with lemon verbena cream sauce, roasted cherry tomatoes and soft herbs</td>
</tr>
<tr>
<td>Lamb and aubergine lasagna</td>
</tr>
</tbody>
</table>

**Entrées**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised beef short rib with beef cottage pie, honey roasted parsnip and caramelised onion jus</td>
</tr>
<tr>
<td>Stuffed saddle of rabbit wrapped in pancetta with celeriac fondue, celeriac cassoulet with a roasted garlic and bay leaf jus</td>
</tr>
<tr>
<td>Smokey seabass supreme with a garden pea cake, compressed fennel, dill and orange beurre blanc</td>
</tr>
<tr>
<td>Anise marinated grilled salmon with a grilled Harlem tomato and scallion salad, zucchini flowers, kombu seaweed beurre noisette and sea asparagus</td>
</tr>
</tbody>
</table>

**Carvery**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked pork belly with apple and clove chutney and an apple cider jus</td>
</tr>
<tr>
<td>Roast turkey stuffed with sage and onion, candied chestnuts and a cranberry compote</td>
</tr>
<tr>
<td>Grouper Wellington with a mushroom and chard duxelle and a lemon and chive hollandaise sauce</td>
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</tbody>
</table>

**Accompaniments**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winter vegetable panaché</td>
</tr>
<tr>
<td>Cauliflower and roasted onion gratin</td>
</tr>
<tr>
<td>Parsley boiled new potatoes with a roasted garlic and butter dressing</td>
</tr>
<tr>
<td>Homemade French fries with truffle aioli</td>
</tr>
</tbody>
</table>

**Individuals**

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Confit ras el hanout chicken with a beer and cashew purée and crispy skin</td>
</tr>
<tr>
<td>Brie and walnut puffs with fruit chutney</td>
</tr>
<tr>
<td>Green fish curry and coconut pies with roast pepper coulées</td>
</tr>
<tr>
<td>Smoked bacon dauphine with crushed broad beans and a mint salad</td>
</tr>
</tbody>
</table>

**Turkish live station**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamb shawarma served with warm pita bread</td>
</tr>
<tr>
<td>Spicy couscous salad with a tomato and cucumber salad shredded lettuce, onion salad, hummus and spicy tomato sauce</td>
</tr>
</tbody>
</table>

**Thai Flavours**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Live sushi, a taste of Thai fusion</td>
</tr>
<tr>
<td>Lamb massaman</td>
</tr>
<tr>
<td>Chicken green curry</td>
</tr>
<tr>
<td>Thai style sweet and sour fish Pad Thai</td>
</tr>
</tbody>
</table>

**Dessert and Cheese Selection**

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A selection of local and international cheeses served with dried fruit, nuts, home-made chutneys and pickles</td>
</tr>
<tr>
<td>Treat yourself to our wide selection of freshly baked cakes, pies, flans, fruits and hot puddings and other individual desserts.</td>
</tr>
</tbody>
</table>

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€45.00 per person (incl. VAT)
Saturday 24th December 2016 • 20:00
- 22:30 • Children up to 6 years are welcome free of charge whilst those between 7 and 12 years will be charged half price
- Welcome drink, half a bottle of foreign wine, half a bottle of water, coffee and tea
- Live entertainment
Starters
- Mushroom and truffle arancini with a garlic purée
- Beetroot cured salmon with yuzu gel and a squid ink tapioca crisp
- Homemade ricotta gnocchi with seasonal vegetables and pecorino cheese

Main Course
- Slow roasted Scottona beef sirloin with roast potatoes and roasted root vegetables
- Roasted turkey breast with bread purée, roast potatoes and roasted root vegetables
- Pan fried meagre with baby pak choi, mussels in a lemon broth

Dessert
- Almond friand with tea mousse bavaroise, apple sauce and whipped berry ganache

Christmas Eve Dinner
€55.00 per person (incl. VAT)
Saturday 24th December 2016 • 19:30 - 22:30 • Live entertainment

Make a Reservation
CHRISTMAS EARLY BUFFET BREAKFAST

HARRUBA

€29.00 per person (incl. VAT)
Sunday 25th December 2016 • 00:30 - 03:30 • Children up to 6 years are welcome free of charge whilst those between 7 and 12 years will be charged half price
• Live entertainment
CHRISTMAS DAY
BUFFET LUNCH

HARRUBA

€55.00 per person (incl. VAT)
Sunday 25th December 2016 • 12:45 - 16:00 • Children up to 6 years are welcome free of charge whilst those between 7 and 12 years will be charged half price
• Welcome drink, half a bottle of foreign wine, half a bottle of water, coffee and tea
• Live entertainment

Salads and Antipasti
A selection of local tapas and salads, Italian salami, terrines and shellfish, combined in a variety of delicious festive creations complemented with chilled sauces and dressings.

Soup
Tom kha gai
Pumpkin and red lentil soup with smoked ham hock and chili crostini

Pasta
Potato gnocchi with a Maltese sausage ragout, Jerusalem artichoke emulsion and crisped artichoke skin
Baked cannelloni with a beef and spinach ragout, parmesan velouté and tomato coulis
Paccheri tossed in calamari and prawn fricassée with a chardonnay beurre blanc, soft herbs and a crispy prawn powder

Entrées
Slow roast veal rump with Vichy carrots, mushroom cépes and thyme jus
Ras el hanout spiced Israeli lamb and lamb with a root vegetable couscous, compressed marrow ribbons and a kumquat velouté
Pan seared red snapper, black quinoa ragout, green pea mousse, preserved lemon beurre noisette
Miso and soy marinated meagre with kale, chicory, sundried tomato and an asparagus salad with pickled ginger and chive beurre blanc

Accompaniments
Buttered Brussels sprouts, crispy pancetta and sautéed onions
Panaché of cauliflower, romanesco broccoli and swede
Boulangeré potatoes
Potato and roasted garlic purée

Individuals
Pork belly and sesame beignets with a vanilla and apple purée
Grilled duck sausage with an almond crumble and red plum sauce
Crab and sweet potato cake with walnut gremolata
Cannoli ratatouille with cumin

Hungarian Station
Goulash with galuska
Fasirt with a potato purée and gherkins
Harcsa in a paprika sauce
Chicken and mushroom skewers with a fried onion sauce

Eastern Flavours
Live sushi, a taste of Asia
Beef oyster sauce
Chicken cashew nuts
Sweet and spicy salmon
Pineapple fried rice

Dessert and Cheese Selection
A selection of local and international cheeses served with dried fruit, nuts, home-made chutneys and pickles.
Treat yourself to our wide selection of freshly baked cakes, pies, flans, fruits and hot puddings and other individual desserts.

Carvery
Roasted loin of beef with a parmesan and thyme crust and a port wine jus
Traditional roast turkey with a sage and onion stuffing, chipolata sausage, bread sauce and gravy
Smoked fresh salmon with wilted spinach and olives in a béarnaise sauce

Christmas Eve Buffet Dinner
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Cocktail Reception
Buffet Menu
Set Menu
Beverage Packages
Open Bar Options
Make a Reservation
NEW YEAR’S EVE BUFFET DINNER

HARRUBA

€95.00 per person (incl. VAT)
Saturday 31st December 2016 • 20:00 onwards • Welcome drink, coffee and tea
Half a bottle of foreign wine, half a bottle of water, coffee and tea • Children up to 6 years are welcome free of charge whilst those between 7 and 12 years will be charged half price • Live entertainment

Salads and Antipasti
A selection of local tapas and salads, Italian salami, terrines and shellfish, combined in a variety of delicious festive creations complemented with chilled sauces and dressings.

Soup
Cream of caramelized parsnip with pear and chèvre cheese.

Pasta Station
Orecchiette pasta with Oyster and Portobello mushrooms in a truffle and pecorino emulsion
Garganelli pasta with braised shin of beef ragout, parmesan shavings and herb infused cream
Grouper and herb ravioli with a dill and basil beurre blanc, sea asparagus and semi dried smoked cherry tomatoes

Mains Buffet Counter
Aromatic slow cooked saddle of wild boar with turnips glazed in a maple and mustard emulsion and a juniper berry jus
Coq au vin with pickled shallots, pancetta lardoons, baby carrots, thyme roasted mushrooms and a red wine jus
Poached Monkfish medallions in court bouillon with Savoy cabbage and broad bean fricasse, baby sweet corn, spinach and a vegetable jus
Pan seared Norwegian salmon with infused vanilla mashed potato, fennel relish and coriander and anise velouté

Carvery
Slow roasted loin of veal with an almond and parmesan crust and a port wine and morel jus

Seafood Cooking Station
A selection of local seafood and condiments cooked to your preference.

Accompaniments
Butternut pumpkin and smoked cheese tart
Panache of garden vegetables
Roasted Mediterranean vegetables
Fried new potato with garlic and parsley dressing

Individuals
Brained beef shoulder in a beer and chestnut pot pie
Duck pie with hazelnut and cranberry crumble
Warm pressed vegetable and cheese terrine with pumpkin snow and candied pumpkin seed
Grilled scallops with a squid ink risotto and citrus marinated cauliflower carpaccio

Yakitorian Fry-Up
Chicken yakitori
Beef yakitori
Prawn yakitori
Thai fish cakes
Chicken spring rolls
Steamed pork dim sum

Dessert and Cheese Selection
A selection of local and international cheeses served with dried fruit, nuts, home-made chutneys and pickles.
Treat yourself to our wide selection of freshly baked cakes, pies, flans, fruits and hot puddings and other individual desserts.
NEW YEAR’S EVE DINNERS

WATERBISCUIT

Amuse Bouche
Homemade brioches with porcini mushroom and truffle velouté

Starter
Lightly cured Scottish salmon with a cucumber gel and crisp quinoa

Intermediate
Foie gras parfait with a cashew, beer butter and blueberries

Main course
Slow roasted Scottona beef sirloin with a shallot confit and truffle layered potatoes

Dessert
Olive oil cake with infused lavender quenelle, apricot cremeux, almond milk jelly and shortbread crumble

PARANGA

Amuse Bouche
Beef tartar, gherkins, Grana Padano cheese crisps, poached quail eggs, bagna cauda sauce

Starter
Fresh scallops filled with a fresh prawn concassée, sea asparagus, orange and honey tuile, candied lemon

Intermediate
Risotto acquerello, cooked with a wild boar ragout, Jerusalem artichoke purée, parmesan cheese mousse

Pre-Main Course
Lentil ragout
A dish served in line with Italian traditions for a prosperous new year to come

Main course
Slow cooked hazelnut crust veal fillet, infused in coffee butter, pulled veal cheek patty, truffled mash potatoes, carrot and sage puree, shallots baked in a rock salt, roasted Bok Choy, cauliflower, veal jus

or
Lobster Catalana, pan seared Brown meagre, grilled octopus tentacles, potato fondant, beetroot caviar, black olive powder, mange tout, grapefruit emulsion

Dessert
Chocolate and orange custard with ricotta dumpling, fig poached in Marsala wine, mandarin gel, and a honey and cinnamon crème anglaise

Grapes and Champagne at Midnight

NEW YEAR’S EVE DINNERS

WATERBISCUIT

€85.00 per person (incl. VAT)
Saturday 31st December 2016
20:30 onwards
Live entertainment

PARANGA

€80.00 per person (incl. VAT)
Saturday 31st December 2016
20:30 onwards
Glass of bubbly at midnight
Live entertainment
Salads and Antipasti
A selection of local tapas and salads, Italian salami, terrines and shellfish, combined in a variety of delicious festive creations complemented with chilled sauces and dressings.

Soup
Slow braised oxtail soup with root vegetables and garlic croutons
Local fish and shellfish soup with truffle puffs

Pasta Station
Sedanini pasta with duck leg ragout, orange, asparagus and black olives in a teriyaki cream sauce
Chicken, gorgonzola and spinach lasagna
Penne tossed in lemon confit octopus with fresh clams, tomato conserve, scallions and a herb emulsion

Entrées
Braised pork cheeks with creamy cabbage with pancetta croûtons and tomato jus
Grilled Scottona beef with roast artichokes, sage butter, French onion rings and a chive Hollandaise sauce
Roast grouper supreme with slow cooked beetroot, orange and chervil salad in a herb emulsion
Lime poached Rockfish fillets, with sautéed Swiss chard, roasted onions and bonito velouté

Local Specialties
Slow roasted sucking pork with Maltese sausage and apple stuffing in a roast gravy
Braised rabbit and crushed pea croquettes with a caramelised carrot jam
Fresh goats’ cheese curd and broad bean turnovers
Maltese sausage, potato and bean casserole
Potato and smoked cod hash browns with a beetroot ketchup

Accompaniments
Roast sweet potato and butternut squash with coriander and cumin
Buttered seasonal vegetables
Roast potato with fennel seeds, garlic and tomatoes
Dauphinoise potatoes

Individuals
Camembert cheese en croûte with an apple relish
Ham hock croquettes
Lamb and thyme sausages with ratatouille
Prawn spring rolls with chili jam

Carvery
Stuffed roast lamb leg served with a fig chutney and a Madeira jus

Entrées
Braised pork cheeks with creamy cabbage with pancetta croûtons and tomato jus
Grilled Scottona beef with roast artichokes, sage butter, French onion rings and a chive Hollandaise sauce
Roast grouper supreme with slow cooked beetroot, orange and chervil salad in a herb emulsion
Lime poached Rockfish fillets, with sautéed Swiss chard, roasted onions and bonito velouté

Local Specialties
Slow roasted sucking pork with Maltese sausage and apple stuffing in a roast gravy
Braised rabbit and crushed pea croquettes with a caramelised carrot jam
Fresh goats’ cheese curd and broad bean turnovers
Maltese sausage, potato and bean casserole
Potato and smoked cod hash browns with a beetroot ketchup

Accompaniments
Roast sweet potato and butternut squash with coriander and cumin
Buttered seasonal vegetables
Roast potato with fennel seeds, garlic and tomatoes
Dauphinoise potatoes

Individuals
Camembert cheese en croûte with an apple relish
Ham hock croquettes
Lamb and thyme sausages with ratatouille
Prawn spring rolls with chili jam

Carvery
Stuffed roast lamb leg served with a fig chutney and a Madeira jus

New Year's Day Buffet Lunch

HARRUBA

€55.00 per person (incl. VAT)
per person (incl. VAT) • Sunday 1st January 2017 • 13:00 - 16:00 • Children up to 6 years are welcome free of charge whilst those between 7 and 12 years will be charged half price • Welcome drink, half bottle of foreign wine, half bottle of water, coffee and tea • Live entertainment

On New Year's Day, dining options will also be available for lunch at Waterbiscuit and Paranga where à la Carte menus will be complemented with our chefs’ festive season creations.
Cocktail Reception

The menu featured is a sample menu
Starting from €18.00
Minimum: 50 persons
BUFFET MENU

The menu featured is a sample menu
Starting from €28.00
Minimum: 50 persons

Selection of Antipasti & Salads
A selection of local tapas and salads, Italian salami, terrines and shellfish, combined in a variety of delicious festive creations complemented with chilled sauces and dressings.

Soup and Pasta
Maltese fish soup with rice
Vegetarian lasagna
Rigatoni with chicken strips, cherry tomatoes and pine nuts in a blue cheese cream sauce

Main Course
Baked salmon set on a vegetable stir fry served with green curry
Pan fried veal steaks set on a haricot bean ragout served with thyme velouté
Grilled pork medallions, set on creamed cabbage and raisin with a cider jus
Asparagus and sundried tomato quiche

Accompaniments
Sautéed French beans with pancetta
Del Monaco potatoes

Desserts
Strawberry and white chocolate mousse
Milk chocolate bavaroise
Pear and ricotta tart
Baileys milk chocolate mousse
Chestnut and orange almond tart
Banana and pineapple mousse
Peach crumble
Vanilla and praline pudding
Mandarin mousse
Fresh fruit salad

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WATERBISCUIT

The menu featured is a sample menu
Starting from €32.00
Minimum: 50 persons

SET MENU

WATERBISCUIT

Amuse
Cream celeriac and truffle velouté

Starter
48 hour slow cooked pork belly, chorizo and pumpkin puree
or
64C cooked egg with bonito and nori

Main Course
Pan roasted Salmon fillet with cauliflower textures and fish velouté
or
Braised oxtail with soy and sake, Savoy cabbage and smoked pancetta

Accompaniments
Homemade fries
New potatoes with chives
Vegetables in season
   Mixed salad

Dessert
Hazelnut cake with chocolate crèmeux, toasted hazelnuts and a mango gel
### BEVERAGE PACKAGES

Foreign wines are subject to availability and need to be confirmed two weeks in advance.

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine Beverage Package</td>
<td>€9.00</td>
</tr>
<tr>
<td>Classic Gozo Wine Beverage Package</td>
<td>€13.50</td>
</tr>
<tr>
<td>Superior Maltese Wine Beverage Package</td>
<td>€18.00</td>
</tr>
<tr>
<td>Premium Maltese Wine Beverage Package</td>
<td>€28.00</td>
</tr>
<tr>
<td>Classic New World Wine Beverage Package</td>
<td>€14.00</td>
</tr>
<tr>
<td>Classic Italian Wine Beverage Package</td>
<td>€22.00</td>
</tr>
<tr>
<td>Superior New World Wine Beverage Package</td>
<td>€29.00</td>
</tr>
</tbody>
</table>

- House Wine Beverage Package:
  - ½ bottle of Donato Chardonnay or Carissimi Cabernet Sauvignon
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Classic Gozo Wine Beverage Package:
  - ½ bottle of Victoria Heights Chardonnay or Victoria Heights Merlot
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Superior Maltese Wine Beverage Package:
  - ½ bottle of Grand Vin de Hauteville Viognier or Grand Vin de Hauteville Shiraz Cabernet
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Premium Maltese Wine Beverage Package:
  - ½ bottle of Meridiana Isis Chardonnay or Melqart Cabernet Merlot
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Classic New World Wine Beverage Package:
  - ½ bottle of Two Oceans Fresh & Fruity or Two Oceans Soft & Fruity
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Classic Italian Wine Beverage Package:
  - ½ bottle of Gavi del Comune di Gavi, La Scolca or ‘Raimonda’ Barbera d’Alba
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee

- Superior New World Wine Beverage Package:
  - ½ bottle of Sauvignon Blanc Mount Nelson or Pinot Noir Villa Maria
  - ½ bottle of Local Still or Sparkling Water
  - Tea & Coffee
Local Open Bar
Includes local house wine (red & white), local and Carlsberg beers, soft drinks and minerals served with assorted dry snacks.

- 1 hour: € 08.50 p/p
- 2 hours: € 15.00 p/p
- 3 hours: € 20.00 p/p
- 4 hours: € 25.00 p/p

International Open Bar (without Champagne)
Includes spirits (pouring brands), local house wine (red & white), local and Carlsberg beers, soft drinks and minerals served with assorted dry snacks.

- 1 hour: € 11.50 p/p
- 2 hours: € 20.00 p/p
- 3 hours: € 26.00 p/p
- 4 hours: € 32.00 p/p

Premium Open Bar
Includes spirits (premium brands & pouring brands), prosecco, superior local wines (red & white), local and foreign beer, soft drinks and minerals served with assorted dry snacks.

- 1 hour: € 22.50 p/p
- 2 hours: € 32.00 p/p
- 3 hours: € 41.00 p/p
- 4 hours: € 48.00 p/p

OPEN BAR OPTIONS

- Christmas Eve Buffet Dinner
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- Christmas Eve Early Buffet Breakfast
- Christmas Day Buffet Lunch
- New Year’s Eve Buffet Dinner
- New Year’s Eve Dinners
- New Year’s Day Buffet Lunch
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