



CHRISTMAS DAY

FESTIVE PROGRAMME

Early Christmas Breakfast

PORTOMASO SUITE

Mulled wine spiced with cinnamon and cloves.

Orange juice with Champagne cocktail

Fresh squeezed orange juice.

Tomato juice.

Pineapple juice.

Grapefruit juice.

Mineral water.

Cornflakes, Rices Crispies, Frosties, Brand Flakes, Alpen Muesli.

Homemade Bircher Muesli with wild berries.

Stewed prunes with Earl Grey tea.

Dried fruit compote.

Plain, low Fat & fruit Yoghurt.

Feta, Edam, Emmental cheese, Brie, Gozo goat's cheese.

Homemade salmon gravadlax with onion rings, horseradish mayo.

Tuna salad, mint leaves, capers, olives, lemon basil mayonnaise.

Smoked trout with onion rings, lemon dressing.

Assorted selection of crispy salads.

Roasted Greek marinated olives.

Salami Milano.

Spicy calabrese salami.

Smoked turkey breast.

Parma ham with shavings of Parmesan cheese.

Olive oil, lemon juice & mayonnaise, balsamic vinegar.

Seasonal whole fruit mountain.

Craved seasonal fruits.

Home baked croissants and Danish pastries.

Pain au chocolat, muffins.

Banana chocolate bread.

Variety of flavoured bread rolls and Maltese loaves.

Orange and raisin brioches.

Warm waffles with wild forest compote, apricot coulis, chocolate sauce, whipped fresh cream.

HOT

Scrambles eggs.

Grilled Angus rib of beef with butter fried button mushrooms, old Port wine jus.

Grilled tomatoes grantinated with Leicester cheese.

Grilled smoked bacon with smoked cheddar cheese.

Grilled hunter sausage.

Parmentier potato with fried onions and diced plum tomato.

Boiled eggs on stones.

Maltese ricotta cheese cake.

Spinach and anchovy qassatat.

Deep fried Mqaret with orange honey.

Filtered coffee and tea infusions.

Christmas Day Lunch Buffet

OCEANA RESTAURANT

ANTIPASTI & SALADS

A feats of Mediterranean flavour featuring fresh salads and chilled antipasti.

SOUP

Broccoli cappuccino with medley of mushrooms fricassée drizzled with truffle oil.

Prawn bisque with chiffonade of rucola leaves, sea urchin croutons.

PASTA

Penne with confit of pork belly, rucola leaves, Gorgonzola cream, roasted pistachio.

Veal and sage ravioli with roasted asparagus provençal.

Porcini and Jerusalem artichoke risotto with Parmesan shavings.

ENTRÉES

Filled of grouper, Scottish salmon, coriander mussel ragout, Pino Noir reduction.

Pan-fried swordfish with battered squid, steamed asparagus, saffron champagne fish velouté.

Medallions of pork fillets with roasted herb artichoke, basil, tomato, Gorgonzola gnocchi, veal jus.

Pan roasted quail, spicy glazed figs, raisin game jus.

CARVERY

Roast crown of turkey with an apricot sage stuffing grilled herb sausages fruit chutney with vermouth sauce.

Braised sirloin of beef, scented with garlic, thyme, smoked bacon, spicy almond brie cheese crust, beef gravy reduction.

THAI TABLE

Breaded chicken fillets with tamarind sauce, caramelised Thai fruit.

Cassoulet of pork with grilled pepper in sweet and sour sauce.

Lamb massaman

Stir-fried vegetable rice.

TURKISH TABLE

Chicken kebab with Turkish style marination.

Coleslaw salad, hummus, yoghurt dip, spicy chickpeas, tomato bail, spicy vegetable couscous.

Vegetables

Baked parcel of new potato with sun-backed tomato, pickled lemon.

Buttered Christmas panache of vegetables.

DESSERT TABLE

Treat yourself to our selection of mouth-watering desserts and freshly carved fruits.

Delicious homemade Christmas pudding and an array of local and international cheese.

Coffee and mince pies.

€35 ADULTS

€17 CHILDREN

CHILDREN 6 - 12 YEARS
SERVICE. 00.00 TILL 04.00

€90 ADULTS

€45 CHILDREN

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ENTRÉES

Pan-fired swordfish with battered squid, steamed asparagus, saffron champagne fish velouté.

Medallions of pork filled with roasted herb artichoke, basil, tomato, Gorgonzola gnocchi, veal jus.

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BOOKING TERMS & CONDITIONS

1. Bookings for all festivity events must be accompanied by full pre-payment within 48 hours of placing a reservation. 2. Bookings for Christmas staff parties must be accompanied by a deposit upon confirmation. 3. Bookings for accommodation must be accompanied by credit card details for guarantee. 4. Special accommodation rates quoted are valid subject to the hotel's availability. 5. Hilton Sleepover special room rates are quote per room per night. 6. Quoted prices are inclusive of VAT.

MAKE YOUR RESERVATION TODAY. CONTACT US ON 00356 21 383 383. EMAIL TO LARA SALIBA ON LARA.SALIBA@HILTON.COM OR EMAIL ON ANNEMARIE ABDILLA ON ANNEMARIE.ABDILLA@HILTON.COM. MORE DETAILS CAN BE FOUND ON OUR [FACEBOOK.COM/HILTONMALTA](https://www.facebook.com/hiltonmalta) & WWW.MALTA.HILTON.COM

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