



CHRISTMAS EVE

FESTIVE PROGRAMME

Christmas Eve Dinner Buffet

OCEANA RESTAURANT

ANTIPASTI & SALADS

A feast of Mediterranean flavours featuring fresh salads and chilled antipasti.

SOUP

Cream of cauliflower with caramelised pumpkin, soft Gorgonzola croûte, drizzled with white truffle oil.

PASTA TABLE

Risotto with confit of corn-fed chicken leg, asparagus, onions, peas, broad beans, goat cheese shavings.

Baked tomato gnocchi with ricotta, beef ragout grantinated with Pecorino cheese.

Penne with prawns, roasted peppers, zucchini, light coriander prawn cream.

Linguine with squid, roasted peppers, anchovy light coriander cream sauce.

ENTRÉES

Roulade of salmon with vegetable grouper farce, sea urchin basil tomato shellfish velouté.

Escalope of veal loin grilled peppers provençal, Madeira wine jus.

Pan roasted quail with caramelised grapes, sage game jus.

FROM THE CARVING BOARD

Roast crown of turkey with a truffle apricot sage stuffing, grilling chipolata sausages, vermouth sauce.

Sous-vide Angus rib of beef scented with garlic, pancetta, almond herb cheese crust.

VEGETABLES

Cauliflower with pecorino cream, flavoured with truffle cream sauce.

Soufflé of aubergine & zucchini with provençal sauce, grantinated with buffalo mozzarella.

Artichoke dauphin potato

FLAVOURS OF SPAIN

Casserole of rabbit cooked in thyme, red wine flavoured with dark chocolate.

Battered prawns with onion aioli.

Cod and olive fritters.

Fried squid with spinach.

Potato and crab meat frittata.

Meat balls with gazpacho salsa.

Grilled aubergine with onion rings, crushed boiled eggs.

Tuna carpaccio with rucola leaves, tomato salsa.

Roast capsicum with walnut dip.

Roasted Kalamata olives with flakes of chilli.

SHELLFISH STATION

Live cooking shellfish station.

CHEESE BOARD

International cheese table with Maltese galletti and crispy bread.

DESSERT AND PASTIES

Allow our pasty chefs to offer you a variety of both light classical desserts and seasonal cut fruits.

Coffee and Mince Pies.

€60 ADULTS €30 CHILDREN CHILDREN 6 - 12 YEARS

Christmas Eve Dinner

QUARTERDECK

PRAWN RAVIOLI

Parched in prawn bisque, crispy calamari, herb cress, drizzled with lobster oil.

CAPPUCCINO OF JERUSALEM ARTICHOKES

Confit of crispy duck, flavoured hazelnuts, drizzled with basil orange oil.

SLOW COOKED MILK FED VEAL LOIN

Medley of wild mushrooms crust, goat cheese truffle rösti potato, symphony of vegetables, old Port wine jus.

BLACK CHERRY CHEESECAKE

Warm chocolate cake, chocolate sauce, vanilla & cognac ice cream, red berry sauce.

COFFEE & MINCE PIES

€60 ADULTS

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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