

# NEW YEAR'S DAY

FESTIVE PROGRAMME



# New Year's Day Buffet Lunch

## OCEANA RESTAURANT

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### ANTIPASTI & SALADS

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

### SOUP

Cream of celeriac with lemon salt cod flakes, spinach cream with smoked cheddar cheese puff strip.

### PASTA

Linguine with mussels, cherry tomato, basil salsa rosa.

Farfalle with strips of veal, porcini mushrooms, pine nuts, sage velouté.

Baked home-made lasagna with meat ragout, grilled vegetables, Pecorino truffle cream, grantinated with buffalo mozzarella.

### ENTRÉES

Pan-fried roulade of Scottish salmon with seafood mousse, on fish bouillabaisse.

Spiced crusted fillet of pork, glazed with cherry, crispy garlic, honey mustard sauce.

Grilled lamb cutlets with a goat's cheese almond herb crust, fava beans, lavender lamb jus.

Buttered button mushrooms and spinach coked in garlic butter.

Roasted cauliflower with hazelnut carbonara.

Baked parcel of new potato with preserved lemon thyme.

### CARVERY

Roasted rib of veal with a soft foie gras crust, symphony of bean compôte & chasseur sauce.

Roasted stuffed suckling pig and apple chutney, Madeira wine jus.

### SPECIAL ITALIAN TABLE

Oven backed artichoke with vinaigrette.

Grilled roulade of zucchini with ricotta, hazelnut and parmesan cheese.

Filled of fish with red pepper salsa.

Chicken liver pâté with backed sliced baguette

Fritto misto

Warm octopus salad

Garlic Prawns with garlic and chilli flavoured with basil.

Octopus carpaccio, tuna carpaccio and Angus beef carpaccio with dressing.

Insalata caprese

Zuppa di pesce

Arancini

Stuffed calamari with seafood rice

Breaded veal involtini with asparagus, Brie cheese, Parma ham.

Aubergine Parmigiana.

Warm focaccia with tomato, Gorgonzola and pancetta flavoured with basil, rosemary.

Baked tomato gnocchi with pork belly, porcini mushrooms, Pecorino cream.

### LIVE SHELLFISH STATION

A selection of shellfish cooked with white wine, accompanied with garlic, cherry tomato, lemon, fresh herbs, olives, peppers, onions.

### CHEESE TABLE

Parmigiano, Gorgonzola, Mozzarella, Brie, Cheddar, Peppered Feta, Stilton, Peppered Gozo cheese, biscuits, fried tortilla, galletti, sesame sticks, French sticks, celery, grapes.

### DESSERTS & PASTRIES

Allow our pastry chef to offer you a variety of light and classical desserts and seasonal cut fruits.

### COFFEE & PETIT FOURS.

# New Year's Day Lunch

## PORTOMASO SUITE

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### ANTIPASTI & SALADS

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

### SOUP

Cream of celeriac with lemon salt cod flakes.

Spinach cream with smoked cheddar puff strip.

### PASTA

Linguine with mussels, cheery tomato, basil salsa rosa.

Baked homemade lasagna with meat ragout, grilled vegetables, pecorino truffle cream, grantinated with buffalo mozzarella.

### ENTRÉES

Pan-fried roulade of Scottish Salmon with seafood mousse, on a fish bouillabaisse.

Spiced crusted fillet of pork, glazed with cherry, crispy garlic, honey mustard sauce.

Grilled lamb cutlets with a goat's cheese almond herb crust, fava beans, lavender lamb jus.

Buttered button mushrooms and spinach cooked in garlic butter.

Roasted cauliflower with hazelnut carbonara.

Backed parcel of new potato with preserved lemon thyme.

### CARVERY

Roasted rib of veal with a soft foie gras croûte, symphony of bean compôte & chasseur sauce.

Roasted stuffed suckling pig with apple chutney, Madeira wine jus.

### ITALIAN TABLE

Oven backed artichoke with lemon vinaigrette.

Grilled roulade of zucchini with ricotta, hazelnut and parmesan cheese

Chicken liver pâté with backed sliced baguette.

Warm octopus salad.

Garlic prawns with garlic and chilli flavoured basil.

Octopus carpaccio, tuna carpaccio and Angus beef carpaccio with dressing.

Insalata caprese.

Arancini.

Stuffed calamari with seafood rice.

Aubergine parmigiana.

Warm focaccia with tomato, Gorgonzola and pancetta flavoured with basil & rosemary.

### CHEESE TABLE

Parmigiano, Gorgonzola, Mozzarella, Brie, Cheddar, Peppered Feta, Stilton, Peppered Gozo cheese, biscuits, fried tortilla, galletti, sesame sticks, French sticks, celery, grapes.

### DESSERTS & PASTRIES

Allow our pastry chef to offer you a variety of light and classical desserts and seasonal cut fruits.

### COFFEE & PETIT FOURS.

## **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](mailto:LARA.SALIBA@HILTON.COM) OR EMAIL ON ANNEMARIE ABDILLA ON [ANNEMARIE.ABDILLA@HILTON.COM](mailto:ANNEMARIE.ABDILLA@HILTON.COM). MORE DETAILS CAN BE FOUND ON OUR [FACEBOOK.COM/HILTONMALTA](https://www.facebook.com/hiltonmalta) & [WWW.MALTA.HILTON.COM](http://WWW.MALTA.HILTON.COM)

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