



Festive Packages

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Finger Food Menu A

COLD CANAPÉS

- *Salmon & Avocado Sushi with Pickled Ginger and Soya Sauce*
- *Veal & Mushroom Terrine en Croute*
- *Sun-dried Tomato & Cream Cheese in a Curry Basket*
- *Grilled Smoked Duck with Mango Salad*

OPEN SANDWICHES

- *Roast Beef with Prunes on Thyme Croute*
- *Grilled Peppers with Goats Cheese Shavings on Multigrain Sour Dough with Basil Dressing*

HOT CANAPÉS

- *Chicken Satay Skewers with a Satay Dip*
- *Vegetable Spring rolls with Hot & Sour Sauce*
- *Mini Burgers with Mustard Mayonnaise*
- *Lamb Keftas with Mint-Yoghurt Dip*
- *Fried Whitebait Fritters with Olives, Tomatoes and Basil*

DESSERTS

- *Mini Fresh Fruit Tartlet*
- *Ginger Bread with Glazed White Chocolate*
- *Banoffee Tartlet*
- *Mince Pies*

€16.95

PER PERSON (VAT INCLUSIVE)



Finger Food Menu B

COLD CANAPÉS

- Tempura Prawn Sushi with Pickled Ginger and Soya Sauce
- Green-lipped Mussel with Red Pepper Relish
- Hummus & Cheddar wrap "Mille Feuilles"
- Parma Ham with Port Wine Melons en Croute

OPEN SANDWICHES

- Smoked Salmon with Dill and Lemon Dressing on Multiseed Bread
- Semi Dried Tomatoes, Emmental en Herb Croute

HOT CANAPÉS

- Grilled Duck Skewers with Hoisin Sauce
- Pulled Pork Mini Burgers with BBQ Sauce
- Grilled Chicken Yakitori Skewers with Teriyaki Sauce
- Stir-fried Mixed Vegetable Samosa
- Fried Cauliflower Tempura with Sesame Seeds and Honey

DESSERTS

- Mini Fresh Fruit Tartlet
- Almond Frangipane
- Chocolate Ganache Tart with Mint
- Mince Pies

€18.95

PER PERSON (VAT INCLUSIVE)



3 Course Set Menu

STARTER

· *Tomato & Mozzarella Salad with Avocado Purée and Baby Leaves*

MAIN COURSE

· *Slow Cooked Sea Bream on Citrus Mash, Mediterranean Vegetable Caponata and Lemon Beurre Blanc*

or

· *Chicken Ballotine stuffed with Pistachios and Dried Apricots served with Buttered Baby Vegetables and Pomme Purée*

DESSERT

· *Dark Chocolate Mousse with Berry-nut Compote and Sauce Anglaise*

€ 21.50

PER PERSON (VAT INCLUSIVE)

4 Course Set Menu

STARTER

· *Char Grilled Bell Pepper "Mille Feuilles" with Bottarga and Lime Dressing*

INTERMEDIATE

· *Risotto with Chicken Confit, Garden Peas and Goats Cheese Salad*

MAIN COURSE

· *Seared Salmon with herb Crust, Buttered Baby Vegetables, Boiled New Potatoes and Beetroot-Tarragon Butter Sauce with Broccoli Tempura*

or

· *Slow Cooked Beef Flank "Medium" with Roasted Mediterranean Vegetables, Potato Rosti accompanied with a Mushroom Ragout*

DESSERT

· *White Chocolate & Strawberry Mousse with Candied Kumquats*

€ 28.50

PER PERSON (VAT INCLUSIVE)



Med Asia 4 Course Menu

STARTERS TO SHARE

- *Fried Camembert Cheese in Seasoned Bread Crumbs with Mango Chutney*
- *Honey marinated Chicken Salad with Grilled Vegetables, Teriyaki Dressing and Toasted Pumpkin Seeds*
- *Vegetable Spring Rolls with Sweet Chili Sauce*
- *Beef Yakitori Skewers with Yakitori Sauce*
- *Salmon & Tuna Maki Sushi with Pickled Ginger, Wasabi and Soya Sauce*

SOUPS

- *Beef Ramen Soup with Ajitsuke Tamago Egg, Baby Pak Choi, Shiitake Mushrooms, Spring Onions, Bean Sprouts & Noodles*

MAINS

- *Slow Cooked Beef Flank with Braised Pork Cheek Croquette, Chestnut Mushroom Ragout and Buttered Vegetables*
or
- *Thai Spicy Seafood & Coconut Curry with Lemon Grass, Mushrooms, Snow Peas, Lime Leaves and Coriander Sauce*
or
- *Asian Vegetable & Tofu Roll with Soya Bean & Scallion Fried Rice, Roasted Pumpkin Purée*

DESSERTS

- *Pecan Tart with Brownie-Cookie Anglaise and Candied Kumquats*

€ 37.50

PER PERSON (VAT INCLUSIVE)



Beverage packages

NON-ALCOHOLIC OPEN BAR BEVERAGE PACKAGE (SEATED)

- *Soft Drink (Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta)*
- *Still or Sparkling Water*
- *Tea or Coffee*

€5 per person

LOCAL OPEN BAR BEVERAGE PACKAGE 1 (SEATED)

- *Beer - 1/2 Pint of Cisk Lager or 1/2 Pint of Carlsberg*
or
- *Wine - 1 Glass House White wine or 1 Glass House Red wine per person*
- *Soft Drinks & Minerals - Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta, Still Water & Sparkling Water*

€6 per person

LOCAL OPEN BAR BEVERAGE PACKAGE 2 (SEATED)

- *Beer - Pint of Cisk Lager or Pint of Carlsberg*
or
- *Wine - 1/2 Bottle House White wine or 1/2 Bottle House Red wine per person*
- *Soft Drinks & Minerals - Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta, Still Water & Sparkling Water*

€7 per person

LOCAL OPEN BAR BEVERAGE PACKAGE 3 (SEATED/RECEPTION)

- *Beer - Free Flow Cisk Lager & Carlsberg*
- *Wine - Free Flow House White wine & Free Flow House Red wine per person*
- *Soft Drinks & Minerals - Juices, Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta, Still Water & Sparkling Water*

€8.50 per person for 2 hours

***Every additional hour at a supplement of €2.50 per person per hour*

INTERNATIONAL OPEN BAR

- *Aperitifs - Campari, Martini Bianco, Martini Extra Dry, Martini Rosso & Aperol*
- *Spirits - Absolut Blue, Havana Club 3yr & Gordon's Gin*
- *Whiskey/Bourbon - J&B & Jack Daniels*
- *Liqueurs - Amaretto Di Saronno, Malibu & Baileys*
- *Beer - Local Cisk Lager & Carlsberg*
- *Wine - House White wine & House Red wine*
- *Juices - Orange, Pineapple & Cranberry*
- *Soft Drinks & Minerals - Coke, Diet Coke, Kinnie, Sprite, Diet Sprite, Fanta, Still Water & Sparkling Water, Tonic Water, Bitter Lemon, Ginger Ale, Still Water & Sparkling Water*

2 hours €17.00

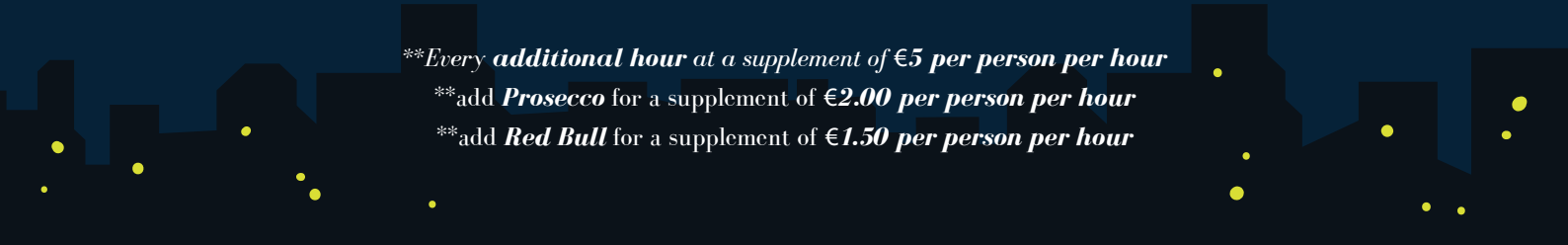
3 hours €24.00

4 hours €29.50

***Every additional hour at a supplement of €5 per person per hour*

***add Prosecco for a supplement of €2.00 per person per hour*

***add Red Bull for a supplement of €1.50 per person per hour*





Accommodation



Between the 23rd December and the 2nd January

€115 per room (2 persons) per night.

Minimum 2 nights stay, including breakfast, dinner and free flowing beverages during dinner.

A supplement of €35 applies for New Year's Eve Dinner for the above menu.

**ENTERTAINMENT AND COUNTDOWN FOR ALL PATRONS
23:00HRS TILL 02:00HRS IN MEDASIA FUSION LOUNGE**



Christmas Eve Sit Down Buffet Menu

ANTIPASTI

- *A Selection of International Antipasti, Comprising of Assorted Fish Platters, Cold Cut Platters, Fresh Composed Salad, Assorted Crudités and Dressings*

SOUPS

- *Honey Roasted Sweet Potato Soup with Herb Croutons*
- *Mussel & Leek Cream Soup with Pernod*

GRAINS

- *Tagliatelle with Cured Salmon, Sautéed Fennel and White Wine Cream Sauce*
- *Serpentini with Chicken Strips, Sun-dried Tomatoes, Sweet Corn, Rocket Leaves served with Basil Oil*

CARVING STATION

- *Roast Lamb Leg with a Rosemary-Honey Jus*

HOT COUNTER

- *Grilled Beef Medallions with Mushroom Duxelles Jus*
- *Grilled Pork Tenderloin with Brie on Red Cabbage accompanied with a Crushed Pepper Sauce*
- *Grilled Sea bass Fillets with Onions, Tomatoes and Black Olives, Extra Virgin Oil*
- *Seared Barbary Duck Breasts with a Grand Marnier - Orange Sauce*
- *Vegetable & Cream Cheese Tarts*
- *Roasted Vegetables with Tomato-Oil*
- *Steamed Fresh Market Vegetables with Butter*
- *Lyonnaise Potatoes*
- *Boiled Potatoes with Fresh Herbs*

DESSERTS

- *Warm Traditional Christmas pudding with Brandy Sauce*
- *Christmas Log, Mince pies and a Selection of Home Made Tarts, Mousses, Gateau's, and Fresh Fruit Salad*
- *International Cheese Board with Crackers, Galletti, Dried Fruits & Grapes*

** 1/2 bottle foreign wine and 1/2 bottle water per person included during lunch*

€ 29.95

PER PERSON (VAT INCLUSIVE)

*Children: 0-6 eat for free | 6-12 years pay half price
Every kid must be accompanied by 2 adults*



Christmas Lunch Sit Down Buffet Menu

ANTIPASTI

- *A Selection of International Antipasti, Comprising of Assorted Fish Platters, Cold Cut Platters, Fresh Composed Salad, Assorted Crudités and Dressings*

SOUPS

- *Pot au Feu (Veal Broth, Root Vegetables, Veal, Chicken and Celery)*
- *Cream of Asparagus Soup*

PASTA TABLE

- *Orecchiette with Smoked Chicken, Sautéed Forest Mushrooms, Cherry Tomato Confit and Light Tomato Coulis*
- *Spirali with Roasted Mediterranean Vegetables, Pine Nuts and Basil Oil*
- *Smoked Salmon and Dill Lasagne with Herb Salad*

CARVING STATION

- *Roast Pork Leg with a Granny Smith Apple Sauce*
- *Roast Turkey Breasts with an Onion, Sage & Chestnut Marmalade, White Wine-Citrus Jus*

INDIAN STATION

- *Vegetable Samosa with Mint Rajitas*
- *Lamb Rogan Josh*
- *Fish Curry with Coconut, Coriander and Raisin*
- *Chicken Tikka Masala*
- *Steamed Basmati Rice with Cloves, Cardamom, Fresh Herbs with Garlic Oil*

HOT COUNTER

- *Grilled Medallions of Beef with Pepper Cream Sauce*
- *Boneless Chicken Thighs*
- *Poached Salmon in Court Bouillon served with a Hint of Curry Sauce*
- *Cauliflower with Béchamel-Cheese Sauce*
- *Panache of Seasonal Vegetables*
- *Baked Potatoes with Onions, Garlic, Fennel and Tomatoes*
- *Boiled New Potatoes with Butter and Fresh Mint*

DESSERTS


- *A Selection of freshly prepared Cakes, Mousses, Tarts and Fresh Fruits*
- *International Cheese Board, House Chutneys and Assorted Crackers*

** 1/2 bottle foreign wine and 1/2 bottle water per person included during lunch*

€ 45.00

PER PERSON (VAT INCLUSIVE)

*Children: 0-6 years eat for free | 6-12 years pay half price
Every kid must be accompanied by 2 adults*





New Year's Eve Sit Down Buffet Menu

ANTIPASTI

- A Selection of International Antipasti, Comprising of Assorted Fish Platters, Cold Cut Platters, Terrines, Salamis, Individuals, Sushi and seafood, Fresh Composed Salad, Assorted Crudités and Dressings

SOUPS

- Cream of Potato with Sautéed Wild Mushrooms and Truffles
- Crayfish & Scallop Bisque

PASTA TABLE

- Garganelli Pasta with Smoked Hock, Butternut Squash and Light Beef Tomato Coulis
- Fish Ravioli with Asparagus Butter Sauce and sautéed Baby Shallots
- Spinali with Fresh Basil, Roasted Pine Nuts, Parmesan Cheese, Sundried Tomatoes and Olive Oil

CARVING STATION

- "Young Bull Prime Rib" with a Herb and Grain Mustard Crust and served with a Truffle-Foie Gras Jus

HOT COUNTER

- Grilled Baby Veal loin on Creamed Polenta served with Mustard & Sage Jus
- Grilled Salmon with Artichoke Cream Sauce and Fresh Mangetout
- Roast Chicken Galantine with an Apricots & Pistachio & Picante Salsa
- Grilled Pork Loin on Sautéed Fennel with Red Wine Apples & Cinnamon
- Fresh Sea Bass Fillets with Lemon Confit and Black Olive-Tomato Tapenade
 - Baby Corn and Garden Peas in Garlic-Sweet Chili
 - Roasted Pumpkin with Local Honey and Rosemary
 - Stir-fried Rice with Asian Vegetables & Sesame Oil
 - Roast Potatoes Boulangere
 - Potato Wedges

DESSERTS

- A Selection of freshly prepared Cakes, Mousses, Tarts and Fresh Fruits
- International Cheese Board, House Chutneys and Assorted Crackers

* 1/2 bottle foreign wine and 1/2 bottle water per person included during dinner

€65.00

PER PERSON (VAT INCLUSIVE)

Children 6-12 years pay half price | No kids for non-residents allowed



New Year's Lunch Sit Down Buffet Menu

ANTIPASTI

- A Selection of International Antipasti, Comprising of Assorted Fish Platters, Cold Cut Platters, Fresh Composed Salad, Assorted Crudités and Dressings

SOUPS

- Cream of Celeriac, Smoked Pork Shank and Thyme
- Roasted Corn Soup with Cumin served with Soft Herb Croutons

PASTA TABLE

- Baked Lasagne with Meat Ragout and Cheese Sauce
- Spinali with Peppered Seared Tuna, Sautéed Artichokes and Tomato-Herb Salsa
- Rigatoni with Fricassee of Winter Vegetables, Light Herb-White Wine Cream Sauce

CARVING STATION

- Slow Cooked Roast Beef with Wild Mushroom Ragout
- Roast Leg of Lamb with Black Olive Jus

ASIAN STATION

- Vegetable Spring Rolls with Sweet Chili Dip
- Stir-fried Chicken with Lemon Sauce
- Sweet & Sour Pork
- Poached Fish in Green Curry-Coconut Sauce
- Egg Fried Noodles with Vegetables, Soya and Ginger

HOT COUNTER

- Poached Salmon in Court Bouillon served with a with Lime Butter Sauce
- Grilled Grouper Steaks with a Cassis - Mushroom Sauce
- Churrasco Chicken Drumsticks with Piccadillo Spices, served with a Tomato-Caper Sauce
- Cous-Cous with Cherry Tomatoes, Mixed Peppers, Marrows, Eggplant, Garlic oil
- Tarts with Marrows, Eggplant, Red Peppers, & Ricotta
- Baby Carrots & French Bean with a hint of Chili Oil
- Ratatouille of Fresh Market Vegetables, Cauliflower with Herb Butter
- Boiled New Potatoes with Butter and Fresh Mint
- Roast Potatoes with Caraway and Rock Salt

DESSERTS

- A Selection of freshly prepared Cakes, Mousses, Tarts and Fresh Fruits
- International Cheese Marble, House Chutneys and Assorted Crackers
- Petit fours near the coffee table

* 1/2 bottle foreign wine and 1/2 bottle water per person included during dinner

€ 45.00

PER PERSON (VAT INCLUSIVE)

Children 6-12 years pay half price | No kids for non-residents allowed





66 Blacktail Street, St Paul's Bay

+356 2010 2222

(press 1 for reception)

info@pebblessanpawl.com.mt

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