



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 White Bait Fritters with Olives, Tomatoes and Basil

DESSERTS

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

€ 16.95

PER PERSON (VAT INCLUSIVE)

finger food menu b

COLD CANAPÉS

- Tempura Prawn Sushi with Pickled Ginger and Soya Sauce
- Green lip 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 Yakatori 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 Ganash Tart with Mint
- Minced Pies

€18.95

PER PERSON (VAT INCLUSIVE)

european set menu

STARTER

Chestnut, Carrot and Thyme Soup with Herb croutons (v)

or

Chicken and Ham Hock Terrine with Homemade Piccalilli

or

Sweet Potato Falafel with Spicy Tomato Ragu (ve)(9f)

MAIN

Herb Roasted Turkey with Pigs in Blankets, Cranberry Stuffing
and Red Wine Jus

or

Salmon a 'la Meuniere' with Lemon and Parsley sauce

or

Roasted Watermelon Steak with Onion Stuffing, Balsamic
and Blackberry Jus (ve)

All main courses are served with roast potatoes, roasted sprouts
and seasonal vegetables

DESSERT

Mini Christmas Log

€29.50

PER PERSON (VAT INCLUSIVE)

asian set menu

MAIN

Asian Stir Fry Chicken
with Green Tender Onions, Capsicum Mix and Cashews

or

Pork in Black Bean Sauce
Strips of Pork, Black Beans Sauce and Seasonal Vegetables

or

Boon Lay Crispy Beef
Boon Lay Marinated Beef Deep Fry Served with Sweet Chilli Sauce
in a Bed of Jasmin Rice

or

Vegetables Chow Noodles
Eggs Fried Noodles with Vegetables

DESSERT

Assorted Asian Desserts

€21.90

PER PERSON (VAT INCLUSIVE)

elevated set menu

STARTERS

Sherried Celeriac Soup with Pedro Ximénez,
Spiced Raisins & Panettone Croûtons

or

Risotto of Confit Duck with Wilted Savoy Cabbage,
York Ham & Cracked Hazelnuts, Black Truffle Pesto

or

Pressed Ham Hock & Flat Parsley Terrine with a Fried Quail Egg,
Piccalilli Purée, Smoked Bacon Puffs

MAIN COURSES

Ballotine of Herb-fed Turkey, Garden Sage 'n' Onion Purée, Pigs in Blankets,
Cranberry & Clementine Relish, Braised Chestnut & Smoked Bacon Gravy

or

Grilled Suprême of Organic Scottish Salmon, Pickering Watercress Purée,
Oak-smoked Salmon, Toasted Almonds, prosecco Velouté

or

Wild Mushroom 'Wellington' with Spiced Parsnip Purée,
Forgotten Fruits, Madeira & Tarragon 'Gravy'

or

Pan-fried Reared Sirloin Steak with Port Wine and Stilton Sauce,
'Waldorf Salad', Truffled Fries

PUDDINGS & CHEESE

Traditional Christmas Pudding with Brandy Butter, Aged Rum Sauce

or

Festive Prune & Armagnac 'Knickerbocker Glory' with Nutmeg Chantilly,
Christmas Sprinkles

or

Dark Chocolate & Orange Cake with Clementine Ice Cream
British Cheese with Celery, Festive Chutney and crackers

€48.50

PER PERSON (VAT INCLUSIVE)

christmas eve buffet dinner

SOUPS

- Vegetable Soup
- Spanish Chorizo Soup

APPETIZERS AND SALAD COUNTER

- Chicken, Leek and Apricot Terrine
- Spinach, Bacon and Blue Cheese Tart
- Pickle and Cheese Pinwheels
- Turkey Cob Salad
- Roasted Pumpkin and Kale Salad
- Festive Cranberry Walnuts Salad

HOT COUNTER

- Cider Braised Pork Shoulder with Roasted Apple Sauce
- Baked Swordfish Clams and Prawns Sauce
- Roasted Sirloin with Shallot Jus
- Stuffed Turkey Roulade with Cranberry Sauce
- Seafood Lasagna
- Slow Braised Lamb Ragu Rigatoni
- Stout Braised Pot Roast
- Roasted Minted Baby Potato
- Seasonal Vegetables
- Brussels Sprout with Bacon and Shallots
- Savoury Sweet Potato Casserole

INTERNATIONAL CHARCUTERIE & CHEESE COUNTER

Mince Pies, Christmas Log, Fruit Cocktail, Forest Cheesecake, Black Forest,
Pannacotta Coconut with Passion Fruit and more...

€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

christmas day buffet lunch

ISLAND SEAFOOD COUNTER

- Scottish Salmon Gravlax
- Poached Tiger prawn
- Blue Swimmer Crab
- Poached Pacific Green Mussels

Thousand Island, Citrus Segments, Creamy Ranch Dressing
Pickled Ginger and Soy, Calypso Sauce, Tartar sauce, Capers

SOUP & BAKERY DISPLAY

- Clam & Mussel Chowder
- Smoked Salmon & Brie en Croûte

FROMAGE & CHARCUTERIE

Small Dried Chorizo, Lardo Di Colonnata, Parma Ham, Coppa Ham, Salami, Mortadella,
Blue cheese, European Specialty Farmhouse Cheeses, Spanish Monchego, Tallegio,
Camembert, Goats Cheese

SALADS SHOW CASE

- Antipasto Vegetable Quinoa
- Prawn and Avocado Salad
- Potato, Smoked Bacon and Mustard Sour Cream
- Tomato, Mozzarella, Balsamic
- Grilled Chicken Waldorf

ACTION "FRESH HAND MADE PASTA" TABLE

Tagliatelle, Pappardelle, Spaghetti, Penne

- Shrimps Cream
- Shaved Parmesan
- Tomato Napolitano
- Chili Flakes, Garlic, Fresh basil
- Forest Mushroom Cream Sauce
- Olive Oil
- Basil Pesto
- Truffle oil

Garnishes: Parmesan Cheese, Anchovies, Croutons, Crispy Bacon, Semi Dried Tomato,
Olive, Gherkins, Silver Onion, Green Olive, Kalamata Olives

HOT PRESS

- Salmon Darnes Avocado and Orange Berre Blanc
 - Sea Bass, Crab Meat and Pink Sauce
 - Truffle Potato Gratin
- Confit Chicken Leg with Hoisin Berry Sauce
 - Root Vegetables

CARVERY

- Turkey
- Prime Rib
- Honey Roasted Ham with Bone
- Peach Relish, Morell Juice, Gravy
- Turkey stuffing, Cranberry Sauce, caramelized chest nut and Brussel sprout

CHRISTMAS DESSERT

- Christmas pudding
- Chocolate Christmas Log
 - Opera Cake
 - Crème Brule
 - Mince Pies
 - Tartlets
- Vanilla Choux Pastry
- Mousse Chocolate Passion Fruit Mousse
 - Black Forest
- Selection of ice cream:
Vanilla, Chocolate, Coconut Sorbet

€ 55.00

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 buffet dinner

SUSHI & SASHIMI

- Sushi & Sashimi
- Condiments

ASIAN SALAD STALL

- Som Tam with Poached Prawns
- Thai Beef Salad, Yam Talay, Larb Gai, Yam Som O

SALAD COUNTER

- Avocado & Smoked Seafood Salad
- Asparagus and truffle gazpacho
- Pork terrine, Meat Games
- Assorted lettuce, Salad bar, Caesar salad, Anti Pasti, Charcuterie and Cheese display
- Dressings:
Caesar, Thousand Islands, Ranch, Roquefort, Balsamic, Yogurt Dressing, Garlic Dressing, etc.

OCEAN "CHILLED SEAFOOD DISPLAY SHOW CASE"

- Prawns • Mussels
- Scampi • Clams
- Squids • Smoked Fish
- Slipper Lobster Tails • Blue Swimmer Crabs

Garnishes:

Cocktail Sauce, Shallot Red Wine Vinegar, Aioli, Ginger and Soya, Salsas,
Tartare Sauce, Lemon & Lime

BREAD & SOUP DISPLAY

- Lobster Bisque
- Brandy Cream and Crouton

CARVING

- Prime Sirloin with Beef Jus, Mustard, Mushroom Sauce, Horse Radish Crème and Yorkshire Pudding
- Salmon Coulubiatic Orange Berre Blanc
- Leeks Confit

MAIN

- Seafood Thermidor • Mixed Vegetable Gratin
- Lamb Rack with Pistachio Crush, Red Wine Reduction • White Cod, Ginger and Shiitake Teriyaki
- Minted New Season Potatoes • Farmed Chicken Ballotin, Mustard Cream

RISOTTO A LA GRANDE

- Flambéed Risotto in Whole Parmesan Wheel
- Diced Lobster, Diced King Prawns, Truffle Mushroom
- Garnishes: Shaved Parmesan, Olive Oil, Chopped Herbs Fines, Cream, Butter

ASIAN NOODLE SHOP

- Mixed selection of noodles
- Laksa Sauce, Asian Sauce, Chicken Stock
- Prawn, Squid, Fish, Chicken Strip, Dumpling, Bock Choy, Spring Onion, Chopped Garlic, Sliced Onion, Mushroom, Chopped Ginger, Lemongrass, Red Chilli Sliced, Bean Sprout, Chives, Celery, Coriander Leaves, Julienne Carrot, Leek, Cabbage, Kale, etc.
- Condiments: 3 Kind Crackers in Jar, Soy Sauce, Sweet Chilli, Sesame Oil, Sambal, Chopped Chilli, Vinegar

PÂTISSERIE

- Macaroon with Big Show Piece: Vanilla, Chocolate, Coffee, Strawberry, Lemon, Pistachio

SELECTION OF TARTLETS

- Chocolate, Lemon Ginger Meringue, Mango Passion Fruit, Pine Nuts and Berries

SWEET DELICACIES CORNER

Fruits, Coconut Marshmallow, Chocolate Praline, Chocolate Truffle, Caramel Mousse, Coffee Profiteroles, Orange Cream Brulee with Berries Compote, Royal Chocolate Sacher Cake, Coconut Raspberry Delight, Tiramisu Baileys Red Fruit Capitol, Black Forest Cake

SELECTION OF ICE CREAM & SORBET

€65.00

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 day buffet lunch

ANTIPASTI

- Selection of Antipasti, Tapas, Fresh Salads and Composite Salads
Served with Chilled Sauces and Herbed Oils

SOUPS

- Roasted Parsnip Soup, Herbed Croutons (v)
- Italian Pancetta, Broccoli and Asparagus Soup

PASTA COUNTER

- Baked Cannelloni with Duck Ragù and Creamed Leeks
- Garganelli Tossed With Porcini and Zucchini Ribbons (v)

LIVE CARVERY

- Traditional Classic Beef Wellington, Port Wine Jus
- Moroccan Marinated Whole Chicken with Yogurt and Cilantro

HOT COUNTER

- Grilled Fillet Local Swordfish with Cherry Tomato and Lime Confit
- Oven Baked Mushroom, Bell Pepper and Gruyère Parcel (v)

LIVE RISOTTO STATION

- Seared Barbary Duck Breast Set on Barley and Fig Risotto
- Seared Sirloin in Set Risotto of Porcini Mushrooms
- King Prawns in a Saffron Risotto with Fresh Herbs Topped with Lemon Zest
- Accompaniments: Glazed Root Vegetables, Brussels Sprouts Sautéed with Crispy Bacon and Garlic,
New Potatoes with Herby Garlic Butter, Potato Dauphinoise, Selection of Freshly Baked Bread

CHARCUTERIE AND CHEESE STATION

Italian Cold Cuts, Local & International Cheese Selections served with Biscuits,
Grissini, Homemade Chutney and Nuts

SWEET DELIGHTS

A Selection of Festive Desserts, Cakes and Flans served with Creamed Sauces and Fruit

€ 55.00

PER PERSON (VAT INCLUSIVE)

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

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

- 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

- 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

- 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

**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
- 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

**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 of December and the 2nd of January
€115 per room (2 persons) per night,
Minimum 2 nights stay, including breakfast and dinner.



A supplement of €30 applies for Christmas Eve Dinner
and New Year's Eve Dinner for the above menu.



ENTERTAINMENT AND COUNTDOWN FOR ALL PATRONS
23:00HRS TILL 02:00HRS IN THE LOBBY BAR





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(PRESS 1 FOR RECEPTION)

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