

Christmas Eve Dinner Menu

Amuse Bouche

Surprise du chef

First Course

Pumpkin velouté, roasted pumpkin seeds, gorgonzola, tarragon oil

Second Course

Local grouper cured in Gozitan sea salt, fennel and 'gbejna' mousse, cucumber, pickled shallots, honey & mustard emulsion, black olive tapenade

Or

Caramelised goats' cheese, walnut, red currants, cherry tomatoes, croutons, green garden leaves, orange and mustard vinaigrette

Or

Crispy octopus, potato foam, local aromatic herbs, smoked sweet potato, paprika oil

Or

Tortellacci beef ragú, parmesan velouté, parmesan crisp, roasted pine nuts, basil oil

Main Course

Mains served with seasonal vegetables and roasted potatoes

Brown meagre fillet, fennel and celeriac purée, courgette & tarragon dressing, butternut squash, coral tuile and mediterranean sauce

Or

Barbary duck leg 'double tempo', beetroot & aged balsamic purée, pickled shallots, orange textures, port and citrus jus

Or

Black Angus AAA ribeye, sweet potato purée, potato parfait, baby vegetables, wild mushrooms sauce

Or

Tortellacci of artichoke & sundried tomato, leek, sage & coconut milk velouté, baby vegetables, sweet potato, hazelnuts

Dessert

Vanilla & mulled wine semi sphere, almond sablee, cinnamon crumble, red wine crystals, rose & white chocolate ganache

65 euro per person