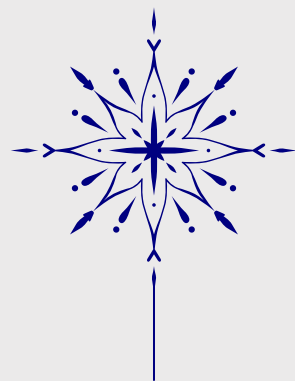


UNWRAPPING

✦ CHRISTMAS ✦

magic at Medea





MEDEA'S

✦ FESTIVE EVENT MENUS ✦



A TASTE OF CHRISTMAS CHEER

RECEPTION MENU

WELCOME MULLED WINE

SMOKED SALMON BLINIS

GOAT CHEESE & BEETROOT TARTLET WITH
A WALNUT CRUMBLE

TURKEY & CRANBERRY CROSTINI

FIG & PROSCIUTTO SKEWERS WITH BALSAMIC GLAZE

CRISPY BRIE BITES

PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE

TURKEY STUFFING & SAGE VOL-AU-VENTS

MUSHROOM & TRUFFLE ARANCINI

MINI CRAB CAKES WITH LEMON AIOLI

LAMB KOFTA SKEWERS WITH MINT YOGURT DIP

MINI PULLED PORK SLIDERS

CHRISTMAS SPICES CHICKEN SATAY

MINI MINCE PIES

CHOCOLATE YULE LOG BITES

* €48.00 PER PERSON. INCL: MENU + 3 HOURS OPEN BAR
WINE, BEER, SOFT DRINKS, STILL & SPARKLING WATER

* €55.00 PER PERSON. INCL: FOOD & 3 HOURS OPEN BAR
WINE, SPIRITS, BEER, SOFT DRINKS, STILL & SPARKLING WATER

FESTIVE BITES & BOWLS

RECEPTION MENU

WELCOME MULLED WINE

CHICKEN LIVER PATE CROSTINI

SMOKED SALMON BLINIS

SHRIMP COCKTAIL CUPS

GOAT CHEESE & CARAMELISED ONION TARTLET

BRIE & FIG CHUTNEY TARTLET

LAMB KOFTA BITES

BEEF RAGU ARANCINI

SPINACH AND FETA PARCELS

TURKEY & CRANBERRY VOL-AU-VENTS

MINI MALTESE SAUSAGE PUFFS

ORECCHIETTE WITH BROCCOLI, ANCHOVY &

TOASTED BREADCRUMBS

BAKED TURKEY & SPINACH LASAGNE

CHRISTMAS PUDDING BONBONS

SPICED APPLE & WALNUT BITES

* €62.00 PER PERSON. INCL: MENU + 3 HOURS OPEN BAR
WINE, BEER, SOFT DRINKS, STILL & SPARKLING WATER

* €70.00 PER PERSON. INCL: FOOD & 3 HOURS OPEN BAR
WINE, SPIRITS, BEER, SOFT DRINKS, STILL & SPARKLING WATER

SANTA'S MEDITERRANEAN TABLE

SHARING FAMILY SERVICE MENU

Antipasti

Artisanal Breadbasket & a Selection of Mediterranean Delicacies

Pasta

PACCHERI WITH SLOW-COOKED LAMB RAGU

Braised lamb shoulder in red wine, rosemary, and tomato, topped with pecorino and fresh herbs.

LINGUINE AI FRUTTI DI MARE

A festive medley of mussels, prawns, calamari, and clams in a white wine and cherry tomato sauce

Main Course

ROAST TURKEY BREAST WITH SAGE STUFFING

Served with pan gravy and cranberry compote.

SLOW-ROASTED LEG OF LAMB

Marinated with rosemary and garlic, served with minted jus.

BAKED SEA BASS FILLETS

With lemon, herbs, and white wine sauce.

BRUSSELS SPROUTS WITH CHESTNUTS & PANCETTA

CRISPY ROSEMARY ROAST POTATOES

Grilled Mediterranean Vegetables

Sweets

MALTESE HONEY RINGS

CHOCOLATE & HAZELNUT YULE LOG

GINGERBREAD COOKIES & MINCE PIES PLATTER

Kids Menu

(to choose from)

PENNE TOMATO SAUCE

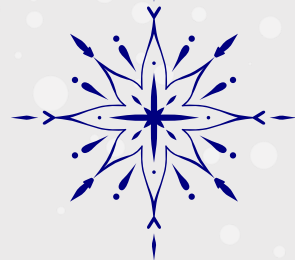
PENNE BIANCA NEVE

CHICKEN NUGGETS AND FRIES

FISH FINGERS AND SMILEY POTATOES

* €48.00 PER PERSON. INCL: MENU + 3 HOURS OPEN BAR
WINE, BEER, SOFT DRINKS, STILL & SPARKLING WATER

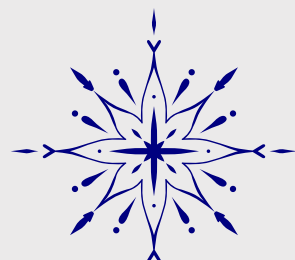
* €55.00 PER PERSON. INCL: FOOD & 3 HOURS OPEN BAR
WINE, SPIRITS, BEER, SOFT DRINKS, STILL & SPARKLING WATER



MEDEA'S



FESTIVE DAYS MENUS



CHRISTMAS EVE

BUFFET DINNER

Antipasti

A vibrant spread of antipasti, meze, salads, and platters — crafted with premium Mediterranean ingredients and finished with our house-made oils and dressings.

Authentic flavours, thoughtfully prepared.

Soup

BUTTERNUT SQUASH SOUP
served with garlic croutons

Pasta Station

SPINACH & RICOTTA CANNELLONI
Rolled pasta filled with creamy spinach and ricotta, baked in a light tomato and béchamel sauce.

PUMPKIN & SAGE GNOCCHI
Parmesan Cream Soft potato gnocchi tossed in a festive pumpkin-parmesan sauce

Carvery Station

ROAST TURKEY
Sage & onion stuffing, cranberry sauce, turkey gravy

WHOLE SALMON WELLINGTON
Whole side of salmon layered with herbed spinach and cream cheese

Christmas Buffet - Hot Section

HONEY & MUSTARD GLAZED GAMMON
Finished with cloves and orange zest

CREAMY CHICKEN & MUSHROOM FRICASSEE
With thyme and white wine sauce

LAMB TAGINE
with Apricots & Almonds Moroccan-style stew with cinnamon, cumin, and dried fruit

SPANISH BEEF ALBONDIGAS (MEATBALLS)
In a smoky tomato and paprika sauce

SAFFRON RICE PILAF

ROSEMARY ROASTED BABY POTATOES

BRUSSELS SPROUTS WITH PANCETTA

PARMESAN & HERB CRUSHED POTATOES

CHRISTMAS EVE

BUFFET DINNER

Sweet Endings

CHRISTMAS PUDDING WITH BRANDY SAUCE

MINI MINCE PIES

CHOCOLATE YULE LOG (BÛCHE DE NOËL)

FRUIT CAKE WITH MARZIPAN & ROYAL ICING

PROFITEROLES WITH CHOCOLATE SAUCE

VANILLA PANNA COTTA WITH BERRY COMPOTE

ADULTS - €60.00 PER PERSON

BEVERAGE PACKAGES - A LA CARTE

CHILDREN 6-12 YEARS - €25.00 PER CHILD

CHILDREN UNDER 5 YEARS - COMPLIMENTARY

CHRISTMAS DAY

GRAND BUFFET LUNCH

Antipasti

A vibrant spread of antipasti, meze, salads, and platters — crafted with premium Mediterranean ingredients and finished with our house-made oils and dressings.

Authentic flavours, thoughtfully prepared.

Soup

ROASTED TOMATO & RED PEPPER SOUP

Bright and warming, with Mediterranean notes and a swirl of basil oil

Pasta station

BAKED FOUR-CHEESE MACARONI GRATIN

A luxurious blend of cheeses with a golden breadcrumb crust

RICOTTA RAVIOLI

with Pumpkin & Sage Sauce, Walnut Crumble

Delicate pasta parcels filled with creamy ricotta cheese, served in a velvety roasted pumpkin and sage butter sauce. Finished with a toasted walnut crumble.

Chef's Carving Board

ROAST TURKEY BREAST

Served with sage & onion stuffing, cranberry sauce, and turkey gravy.

Christmas Comforts & Classics

HONEY & MUSTARD GLAZED GAMMON

Roast gammon glazed with Maltese honey and wholegrain mustard, served with apple compote and pan jus.

SLOW-ROASTED RIBEYE OF BEEF

Cooked medium rare, with thyme jus and horseradish crème fraîche.

HERB-CRUSTED BAKED SEA BREAM

Fillet of sea bream baked with a crust of fresh herbs, lemon zest, and breadcrumbs.

ROSEMARY ROASTED BABY POTATOES

With sea salt and olive oil.

CREAMY TRUFFLE & PARMESAN MASH

Silky mashed potatoes with black truffle essence and aged parmesan.

HONEY-GLAZED CARROTS & PARSNIPS

Roasted with orange zest and thyme.

BRUSSELS SPROUTS WITH PANCETTA

Sautéed and finished with a drizzle of balsamic glaze.

GRILLED MEDITERRANEAN VEGETABLES

Courgette, aubergine, bell peppers, and red onion, finished with basil oil.

CHRISTMAS DAY

GRAND BUFFET LUNCH

Santa's Sweet Endings

CROQUEMBOUCHE

An elegant tower of crisp choux pastry profiteroles, filled with silky vanilla crème patisserie

CHRISTMAS PUDDING WITH BRANDY CUSTARD

A rich and moist steamed pudding made with dried fruits, warm spices, and a touch of citrus. Served with a smooth and velvety brandy-infused custard

MINI MINCE PIES

Buttery pastry filled with spiced fruit, dusted with icing sugar.

PANNA COTTA WITH MULLED WINE JELLY

Creamy vanilla panna cotta topped with festive mulled wine jelly and berries

CHOCOLATE & HAZELNUT YULE LOG

Rolled sponge with chocolate cream and hazelnut praline.

GINGERBREAD MAN COOKIES

Spiced gingerbread biscuits baked to perfection with notes of cinnamon, nutmeg, and clove

FRESH FRUIT PLATTER

ADULTS - €55.00 PER PERSON

BEVERAGE PACKAGES - A LA CARTE

CHILDREN 6-12 YEARS - €20.50 PER CHILD

CHILDREN UNDER 5 YEARS - COMPLIMENTARY

LIVE MUSIC WILL BE AVAILABLE

NEW YEAR'S EVE

GRAND BUFFET DINNER

Antipasti

A vibrant spread of antipasti, meze, salads, and platters — crafted with premium Mediterranean ingredients and finished with our house-made oils and dressings. Authentic flavours, thoughtfully prepared.

Soup

PORCINI MUSHROOM VELOUTÉ WITH WHITE TRUFFLE OIL

Earthy porcini mushrooms simmered slowly and blended into a silky soup, delicately enhanced with a drizzle of white truffle oil.

Pasta station

SPINACH & RICOTTA CANNELLONI WITH SAGE TOMATO FONDUE

Oven-baked cannelloni stuffed with creamy ricotta and wilted spinach, topped with a tomato fondue and melted mozzarella.

ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE

Little “ears” of pasta tossed with crumbled Italian sausage, bitter greens, garlic, and chili flakes in olive oil.

Fire & Feast Carvery Station

ROTISSERIE WHOLE DUCK WITH SPICED ORANGE GLAZE

Glazed with a reduction of orange, star anise, and honey, then basted continuously for deep flavour and a glossy finish. Served with a rich orange jus and optional cranberry-orange compote on the side.

LIVE-GRILLED ANGUS BEEF SIRLOIN

Tender beef Sirloin cooked to your preference over flame, served with Creamy green peppercorn sauce, Truffle jus, Garlic & herb compound butter

Chef's Signature Selections

ROAST TURKEY CROWN WITH CHESTNUT & SAGE STUFFING

Classic holiday roast, served with cranberry compote and rich poultry gravy.

STUFFED PORCHETTA WITH GARLIC & FENNEL

Crispy skinned rolled pork belly with savoury herb stuffing.

GRILLED OCTOPUS WITH LEMON, PAPRIKA & OLIVE OIL

Tender grilled octopus tentacles served with a drizzle of olive oil, fresh lemon, smoked paprika, and parsley.

GRATINATED SWEET POTATOES WITH THYME & PECORINO

A colourful and slightly sweet alternative, layered and baked with thyme-infused cream and nutty cheese.

ROSEMARY & GARLIC ROAST POTATOES

Tossed with fresh rosemary, garlic cloves, and sea salt.

GRATINATED CAULIFLOWER WITH NUTMEG BÉCHAMEL

Tender cauliflower florets baked in a creamy béchamel with a hint of nutmeg, topped with melted cheese.

SAUTÉED GREEN BEANS WITH TOASTED ALMONDS

Crisp-tender green beans tossed with garlic and finished with slivered almonds for texture and elegance.

CHARGRILLED MEDITERRANEAN VEGETABLES

A colourful medley of courgettes, aubergines, peppers, and red onions, grilled and drizzled with balsamic reduction and olive oil.

NEW YEAR'S EVE

GRAND BUFFET DINNER

Sweet Endings

PISTACHIO PANNA COTTA WITH RASPBERRY COULIS

Silky panna cotta infused with pistachio, topped with a tart raspberry glaze.

ESPRESSO MARTINI TIRAMISU

A twist on the classic: layered with espresso-soaked sponge and mascarpone, infused with coffee liqueur.

MINI PAVLOVAS WITH CHANTILLY CREAM & PASSIONFRUIT

Crispy meringue nests topped with whipped cream, fresh fruit, and tangy passionfruit pulp.

VANILLA BEAN CRÈME BRÛLÉE WITH CRYSTALLISED SUGAR TOPPING

Classic French custard with a crisp caramelised top, a touch of citrus zest.

GOLD-DUSTED CHOCOLATE MOUSSE DOMES

Velvety dark chocolate mousse coated in a glossy glaze, topped with gold shimmer.

BLACK FOREST GATEAUX WITH CHERRY LIQUEUR

A rich, nostalgic choice layered with kirsch-soaked cherries, chocolate sponge, and whipped cream.

FRESH FRUIT PLATTER

ADULTS - €60.00 PER PERSON

BEVERAGE PACKAGES - A LA CARTE

CHILDREN 6-12 YEARS - €25.00 PER CHILD

CHILDREN UNDER 5 YEARS - COMPLIMENTARY

LIVE MUSIC WILL BE AVAILABLE

NEW YEAR'S DAY

GRAND BUFFET LUNCH

Antipasti

A vibrant spread of antipasti, meze, salads, and platters — crafted with premium Mediterranean ingredients and finished with our house-made oils and dressings.

Authentic flavours, thoughtfully prepared.

Soup

CELERIAC & POTATO SOUP

Creamy and mild, ideal with herb oil or crispy pancetta.

Pasta station

SAFFRON & CHICKEN FARFALLE WITH PEAS AND CREAM

Bowtie pasta in a velvety saffron cream sauce with tender chicken medallions and green peas.

PUMPKIN & GORGONZOLA LASAGNE (V)

Layers of roasted pumpkin purée, gorgonzola cream, spinach with fresh pasta sheets.

Carvery station

HERB-CRUSTED LEG OF LAMB

Slow-roasted bone-in leg of lamb coated with rosemary, garlic, thyme, and Dijon mustard, served with rosemary jus

SLOW-ROASTED PORCHETTA

Rolled pork belly with fennel, garlic, herbs and lemon zest. Crispy on the outside, juicy on the inside. Served with salsa verde

Chef's Hot Table

VEAL SALTIMBOCCA

sautéed veal with parma ham and sage in a white wine sauce.

CHICKEN SUPREME WITH SUNDRIED TOMATO & OLIVE RAGÙ

Mediterranean-style with a light tomato-wine sauce.

DUCK LEG CONFIT WITH ORANGE & STAR ANISE GLAZE

festive and aromatic, served with red cabbage compote.

BEEF STROGANOFF WITH WILD MUSHROOMS

Tender strips of beef in a creamy paprika sauce with wild mushrooms and brandy.

BRAISED RED CABBAGE WITH APPLES & CLOVES

CLASSIC HERB & ALMOND RICE PILAF

Long-grain rice gently sautéed in butter and simmered in aromatic stock

CAULIFLOWER GRATIN WITH TRUFFLE CREAM

tender cauliflower florets baked in a velvety béchamel with parmesan & truffle

ROSEMARY & SEA SALT ROASTED BABY POTATOES

Roasted in olive oil with garlic and fresh rosemary.

NEW YEAR'S DAY

GRAND BUFFET LUNCH

Sweet Endings

PISTACHIO & ORANGE BLOSSOM OPERA CAKE

thin layers of pistachio sponge, white chocolate ganache, and citrus cream

WHITE CHOCOLATE & RASPBERRY ENTREMET

airy mousse with a raspberry insert, velvet spray finish

MINI GOLD-DUSTED PROFITEROLES

filled with vanilla crème pâtissière and topped with a glossy caramel glaze.

DARK CHOCOLATE & SALTED CARAMEL DELICE

a rich layered entremet with chocolate crèmeux, caramel glaze, and hazelnut crunch base.

ASSORTED MACARON TOWER

vanilla, raspberry, pistachio, salted caramel

LEMON & THYME CHEESECAKE POTS

silky lemon cheesecake in a glass, layered with crushed pistachio shortbread and a hint of thyme.

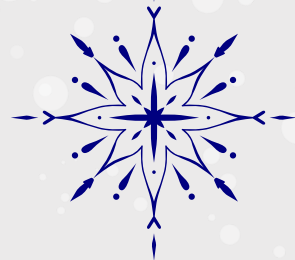
FRESH FRUIT SALAD

ADULTS - €55.00 PER PERSON

BEVERAGE PACKAGES - A LA CARTE

CHILDREN 6-12 YEARS - €20.50 PER CHILD

CHILDREN UNDER 5 YEARS - COMPLIMENTARY



CONTACT US

Let us take care of the details and help you
create an unforgettable festive season



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MEDEA MEDITERRANEAN KITCHEN,
SALINI RESORT, SALINA BAY
MALTA