



Bayview Restaurant

Wednesday, 24th December 2014

Christmas Eve Dinner

- Antipasti -

An array of cold meze including, game platter, pork & mushroom terrine, liver pâté, cerna terrine, Parma ham, salami & chorizo, turkey platter, roulade, mussel salad, squid & olive salad, prawn & melon salad, fritters, couscous, tangy beans, asparagus & pear, crab & grapefruit, combined salads, natural salads, rocket leaves, cherry tomatoes, oils & dressings

- Soup -

Beef, vegetable & barley soup served with warm pita bread

- Oriental Flavours -

Oriental spring rolls & wontons served with dipping sauces

Crispy pork in almonds, black bean sauce & egg noodles

- Pasta Station -

Orecchiette with a chicken, pancetta, tomato salsa

Tortellini ai funghi porcini

Seafood ravioli, served with a lime & coriander sauce



- Main Dishes -

Christmas roast turkey crown with an apricot, prune & chestnut stuffing, cranberry sauce & traditional roast gravy

Roast rib eye of beef glazed with Dijon mustard served with roast pan juices, thyme, oyster mushroom jus

Lamb platter accompanied with grilled polenta served with a lentil jus

Grilled salmon served with a coriander & lime sauce

Grilled amberjack set on a cherry tomato & fennel salsa

Roasted vegetable wedges drizzled with smoked tomato dressing

Cabbage parcels filled with asparagus & courgettes

Sun-dried tomato focaccia with mushrooms & mozzarella

Almond potatoes

Pommes fondant

- Pastry Counter -

Indulge in a selection of pastries, flans, gâteaux, chocolate & fruit coulis & Christmas pudding

- International Cheese board -

Havarti, blue cheese, red Leicester, goat cheese accompanied with grapes, nuts & fruits

Coffee
Mince pies



€37.95 per person
Children 6-11 yrs €18.95
Children under 6 yrs free

Entertainment by David Xuereb and guest