



SET MENU A

STARTERS

DIP DIP (to share)

Three types of dips, garlic bread, water crackers and grissini

MAINS

CHEF'S CHICKEN

Char grilled chicken breast with crispy bacon and melted mozzarella served on a truffle based sauce

or

FILLET OF PORK

Pan seared fillet of pork flambéed in cognac with rosemary in a creamy mustard sauce

or

BBQ SPARE RIBS

Glazed pork loin ribs with our homemade BBQ sauce, sesame seeds and coleslaw

or

NORWEGIAN SALMON

Pan seared fillet of salmon set on a lemon and mint risotto finished with a prawn velouté

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries

DESSERT & COFFEE

Selection of cakes or ice cream
Black or white coffee

Menus available for groups of 12 people or more.
For guests with special dietary requirements or allergies, who wish to know about food ingredients used, please ask your host.
We also serve gluten free pasta and gluten free bread.



SET MENU B

STARTERS

SOUP OF THE DAY

or

GOZO CHEESELETS

Hazelnut crusted local cow's cheese deep fried
drizzled with a citrus and cinnamon, Acacia honey vinaigrette

or

CHICKEN RISOTTO

Arborio rice with sautéed chicken breast and spring onions, zucchini, asparagus, sundried tomatoes
with fresh garden herbs and grana shavings

MAINS

CHICKEN & MUSHROOM

Slow cooked marinated breast of chicken set on a garlic and leek mash
served with a mushroom sauce

or

PORK BELLY

Slow cooked, honey glazed set on a bed of lentils with crispy bacon and Madeira wine jus

or

VEAL OLIVES

Stuffed veal olives stewed in a rich traditional Maltese sauce

or

NORWEGIAN SALMON

Pan seared fillet of Norwegian salmon topped with fresh tomatoes and basil with cheese au gratin
served over butter glazed asparagus

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries

DESSERT & COFFEE

Selection of cakes or ice cream
Black or white coffee

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SET MENU C

STARTERS

SOUP OF THE DAY

or

TAGLIATELLE RAGÙ

Beef sautéed in onions and garlic with aubergines, fennel seeds, eggs and cheese in a rich tomato sauce

or

PENNE al SALMONE

Fresh Norwegian salmon flamed with vodka, garlic and cream with a touch of tomato sauce

or

PORCINI & WALNUT RISOTTO

Arborio rice with porcini mushrooms, walnuts, carrots and onions, black truffle cream and Parmigiano

MAINS

CHICKEN alla CHEF

Stuffed chicken breast with Chorizo sausage, cream cheese and walnuts set on creamy truffle sauce

or

BARBARY DUCK BREAST

Pan seared breast accompanied with stir fried vegetables, finished with a passion fruit reduction

or

BLACK ANGUS RIB EYE STEAK

Char grilled fresh Black Angus rib-eye

or

CALAMARI

Pan seared marinated calamari with Kalamata olives, fresh herbs, cherry tomatoes, spring onions and roasted garlic

or

SALMON FILLET

Oven baked Norwegian salmon with melted goat's cheese and avocado puree

Main courses are served with seasonal vegetables or salad and roasted potatoes or fries

DESSERT & COFFEE

Selection of cakes or ice cream

Black or white coffee

Menus available for groups of 12 people or more.

For guests with special dietary requirements or allergies, who wish to know about food ingredients used, please ask your host.

We also serve gluten free pasta and gluten free bread.