NOVOTEL

MALTA SLIEMA

NEW YEARS'S EVE DINNER MENU



60 Sir Frederick Ponsonby Street • GZR 1070 GZIRA • Malta

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NEW YEARS'S EVE DINNER MENU

FROM THE BUFFET

ENTRÉE

€95 pp

Children under 2 - Free
3 to 12 - Half Price
+13 Full Price

FREE-FLOWING WINE, SOFT DRINKS AND WATER

Complimentary Glass of Prosecco at Midnight

Seafood & Antipasti Display

Poached King Prawns GF, LF
Lemon wedges, Marie Rose sauce and fresh dill.

Seared Tuna Tataki LF
Sesame crust, ponzu dressing, pickled ginger and spring onion.

Octopus Carpaccio GF, LF
Thinly sliced Mediterranean octopus, lemon oil, capers and herbs.

Seafood Ceviche GF, LF
Citrus-marinated white fish and prawns, avocado, red onion and coriander.

Prosciutto di Parma & Fresh Figs GF, LF
Aged prosciutto, figs and balsamic reduction.

Beetroot & Goat Cheese Mille-Feuille VG, GF
Layered beetroot and whipped goat's cheese with candied walnuts.

Mediterranean Vegetable Antipasti V, LF, GF
Grilled courgette, aubergine, peppers and marinated artichokes.

Cheese & Charcuterie Display
Selected cheeses, cured meats, grapes, nuts, chutneys and crackers.

Bread Collection
Sourdough, focaccia, ciabatta, bread rolls and grissini, with herb butter and extra virgin olive oil.

Signature Salad Selection

Grilled Asparagus & Artichoke Salad V, LF, GF
Tender green asparagus, marinated artichoke hearts, shaved fennel, fresh dill and lemon-infused olive oil.

Baby Spinach, Poached Pear & Blue Cheese Salad VG, GF
Baby spinach leaves, red wine-poached pears, blue cheese, toasted walnuts and honey-mustard vinaigrette.

Roasted Butternut Squash & Pomegranate Salad V, GF
Caramelised butternut squash, pomegranate seeds, baby rocket, toasted pumpkin seeds and maple-balsamic dressing.

Quinoa, halloumi & Grilled Vegetables VG, GF
Tricolour quinoa, halloumi, roasted peppers, lemon-herb sauce.

Watermelon, Feta & Fresh Mint Salad VG, GF
Sweet watermelon, feta cheese, cucumber ribbons, fresh mint and a delicate lime dressing.

Soup

Mushroom & Truffle Velouté VG, GF
Smooth mushroom soup finished with truffle cream and a crispy mushroom garnish

V = Vegan **VG** = Vegetarian **GF** = Gluten Free **LF** = Lactose Free

A list of allergens is available from Reception. Please let us know if you have any food allergies or intolerances and don't hesitate to ask the Novotel team if you have any questions.

Government taxes as applicable.



NEW YEARS'S EVE DINNER MENU

MAIN COURSES & DESSERTS

Pasta & Risotto

Lobster Ravioli
Delicate filled pasta served with a rich shellfish bisque, cherry tomatoes and fresh chives.

Porcini Mushroom & Truffle Risotto VG, GF
Creamy Carnaroli rice with porcini mushrooms, truffle and vegetarian aged hard cheese.

Main Courses

Herb-Crusted Roast Beef Striploin GF
Chef-carved prime beef, slow-roasted with rosemary and thyme, served with red wine shallot jus and horseradish cream.

Pan-Roasted Sea Bass With Saffron Beurre Blanc GF
Sea bass fillet served with delicate saffron butter sauce, lemon and fresh herbs.

Roasted Duck Breast With Cherry & Cranberry Sauce GF
Tender duck breast with crisp skin, accompanied by a rich cherry and cranberry sauce.

Slow-Roasted Pork Belly With Apple & Calvados Jus GF
Succulent pork belly with golden crackling, caramelised apple and aromatic apple-brandy jus.

Grilled Cauliflower Steak With Pomegranate V, GF
Golden cauliflower steak with roasted red pepper and almond sauce, pomegranate and herb oil.

Dinner Sides

Potato Dauphinoise With Gruyère VG, GF
Thinly layered potatoes, garlic cream and golden cheese crust

Fondant Potatoes With Rosemary VG, GF
Slowly roasted potatoes with a butter

Honey & Thyme-Glazed Baby Carrots VG, GF
Fine Green Beans with Toasted Almonds

Roasted Vegetables With Herb Oil V, GF

Mushroom & Red Wine Jus GF

Dessert Buffet

Fresh Macaron Selection
Selection Of Cakes
Fresh Tropical Fruit Display

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