

**Dinner Menu A**

**ANTIPASTO**

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**LASAGNA AL FORNO  
PASTA CARBONARA**

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**CHICKEN SOUP  
VEGETABLE SOUP**

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**ROAST PORK WITH APPLE SAUCE (CARVERY)**

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**ROAST BEEF WITH HORSERADISH SAUCE (CARVERY)**

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**ROAST TURKEY WITH CRANBERRY SAUCE (CARVERY)**

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**POACHED CERNA BON ASSISI**

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**BABY CARROTS  
GARDEN PEAS**

**ROAST POTATOES  
NATURAL POTATOES**

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**BLACK FOREST GATEAU**

**OR**

**VANILLA GATEAU**

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**COFFEE**

**Adults: EURO13.00**

**Children: EURO 6.50**

# Christmas Eve Buffet Dinner

*Wednesday 24<sup>th</sup> December 2008*

SPECIAL CANIFOR ANTIPASTO  
(OCTOPUS, SHRIMPS, CALAMARI, MUSSELS, MEAT TERRINES AND PATES,  
MEAT BALLS, CHICKEN FRITTERS, STUFFED TOMATOES, ONION RINGS,  
ARANCINI, RICE SALAD, PASTA, VEGETABLE SALAD, TOMATOES, COLE  
SLAW, HARICOT BEANS, CUCUMBER, BEETROOT, LETTUCE & OLIVES)

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MUSHROOM SOUP  
(CREAM OF MUSHROOM SOUP)

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GNIOCCI AL FORNO  
(SPINACH & RICOTTA CHEESE FILLING)

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FARFALLE AL SALMONE  
(FARFALLE SERVED WITH SALMON & CREAM)

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ROAST TURKEY  
(SERVED WITH CHESTNUT, THYME STUFFING, AND CHIPOLATA SAUSAGE)

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ROAST PORK PORTUGUESE  
(SERVED WITH TOMATO SAUCE & RICE)

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FILLET OF BEEF WELLINGTON  
(FILLET OF BEEF WITH MUSHROOM PATE WRAPPED IN PASTRY)

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POACHED LUMBERJACK (ACCIOLA)  
(SERVED WITH BUON ASSISI SAUCE)

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BRUSSEL SPROUTS  
BABY CARROTS

ROAST POTATOES  
BOILED POTATOES

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CHRISTMAS PUDDING WITH BRANDY SAUCE  
BLACK FOREST GATEAU/TIRAMISU /  
CHOCOLATE ÉCLAIRS / APPLE PIE

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COFFEE / MINCE PIES

ADULTS EURO 21.00

CHILD EURO 11.00

## Christmas Day Early Breakfast

*Tuesday 25<sup>th</sup> December 2007*

GLASS OF SPARKLING

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SELECTION OF CEREALS

MUESLI, CORNFLAKES, RICE CRISPIES, & COCO POPS.

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SELECTION OF COLD CUTS

HAM, SALAMI, LUNCHEON MEAT, EDAM & CHEDDAR

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SELECTION OF FRUITS

PRUNES, GRAPEFRUIT, PEARS, & PEACHES

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HOT COUNTER

CHEESE CAKES, PEA CAKES, VARIETY OF SAUSAGES,  
BAKED BEANS, FRIED EGGS, SCRAMBLED EGGS,  
MUSHROOMS, SAUTE POTATOES & TOMATOES.

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FROM THE BAKER

A Selection of White & Brown Bread

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PASTRIES

CROISSANTS, DANISH PASTRIES & CAKES

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TEA & COFFEE

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CHRISTMAS PUDDING & MINCE PIES

PRICE LM 5.25

CHILD LM 2.50

# Christmas Day Buffet Lunch

*Thursday 25<sup>th</sup> December 2008*

## MEDITERRANEAN & ORIENTAL ANTIPASTO

(OCTOPUS, SHRIMPS, CALAMARI, MUSSELS, MEAT TERRINES AND PATES, MEAT BALLS, STUFFED TOMATOES, ONION RINGS, ARANCINI, RICE SALAD, PASTA, VEGETABLE SALAD, TOMATOES, COLE SLAW, HARICOT BEANS, CUCUMBER, BEETROOT, LETTUCE & OLIVES, SPRING ROLLS, WANTONS, FRIED RICE, NOODLES, DUMPLINGS, SWEET & SOUR CHICKEN FRITTERS)

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## AGNÈS SOREL SOUP

(CREAM OF CHICKEN SOUP SERVED WITH CROUTONS)

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## LASAGNA AL FORNO

(BAKED LASAGNA SERVED WITH BOLOGNESE & RICOTTA & CREAM)

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## PAELLA

(RISOTTO WITH MIXED SEA FOOD & TOMATO SAUCE & CHICKEN)

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## TAGLIATELLE GORGONZOLA

(FLAT PASTA SERVED WITH GORGONZOLA CHEESE & CREAM)

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## ROAST TURKEY

(SERVED WITH CHESTNUT AND THYME STUFFING,  
AND CHIPOLATA SAUSAGE)

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## FROM THE CARVERY TABLE:

A SELECTION OF VEAL, PORK OR BEEF

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## STUFFED CERNA (GROUPE)

(CERNA STUFFED WITH MUSSELS, ANCHOVIES & SPINACH)

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CAULIFLOWER AU GRATIN  
FRENCH BEANS

BAKED POTATOES  
PARSLEY POTATOES

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CHRISTMAS PUDDING BRANDY SAUCE  
CHOCOLATE GATEAU / FRUIT FLAN  
CHOCOLATE ÉCLAIRS / CHERRY CHEESE CAKE

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COFFEE  
MINCE PIES

**ADULTS EURO 24.00**

**CHILD EURO 12.00**

# New Years Day Buffet Lunch

*Thursday 1st January 2009*

## **MEDITERRANEAN & ORIENTAL ANTIPASTO**

(OCTOPUS, SHRIMPS, CALAMARI, MUSSELS, MEAT TERRINES AND PATES, MEAT BALLS, STUFFED TOMATOES, ONION RINGS, ARANCINI, RICE SALAD, PASTA, VEGETABLE SALAD, TOMATOES, COLE SLAW, HARICOT BEANS, CUCUMBER, BEETROOT, LETTUCE & OLIVES, SPRING ROLLS, WANTONS, FRIED RICE, NOODLES, DUMPLINGS, SWEET & SOUR CHICKEN FRITTERS)

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## **CREAM OF VEGETABLE SOUP**

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## **LASAGNA AL FORNO**

(BAKED LASAGNA WITH MEAT, TOMATO SAUCE AND CHEESE)

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## **PENNE CARBONARA**

(PENNE SERVED WITH MUSHROOM, BACON & WHITE SAUCE)

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## **MALTESE RAVIOLI**

(RICOTTA FILLED PASTA SERVED WITH TOMATO SAUCE)

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## **BEEF STEAK**

(BEEF STEAK WITH CREAM & MUSHROOM SAUCE)

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## **FILLET OF PORK MADAGASCAR**

(FILLET OF PORK MADAGASCAR WITH CREAM & BRANDY)

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## **STUFFED DENTICI**

(DENTICI STUFFED WITH MUSSELS, ANCHOVIES & SPINACH)

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FRENCH BEANS

CROQUETTE POTATOES

BABY CARROTS

NATURE POTATOES

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GATEAU ST. HONORE / CHOCOLATE GATEAU

TIRAMISU / VANILLA GATEAUX

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## **COFFEE**

PETITE FOURS

ADULTS EURO 22.00

CHILD EURO 11.00

# New Years Eve Buffet Dinner

*Wednesday 31<sup>st</sup> December 2008*

PERSJANA SEA FOOD PLATTER  
(SMOKED SALMON & MIXED SEA FOOD)

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BEEF CONSOMMÉ  
(CLEAR BEEF SOUP SERVED WITH TORTELLINI)

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CANNELLONI DU CHEF  
(WRAPPED PANCAKES FILLED WITH RICOTTA & SPINACH COVERED WITH  
TOMATO SAUCE)

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PENNE TRE COLORI  
(PENNE WITH MUSHROOMS, BACON, MEAT SAUCE, AND CREAM)

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FILLET OF BEEF DIANE  
(FRIED FILLET OF BEEF WITH TOMATO, CREAM, BRANDY AND MUSHROOM  
SAUCE)

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PORK VALDOSRANA  
(PORK WITH HAM & CHEESE)

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CHICKEN SUPREME  
(STUFFED CHICKEN BREAST)

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STUFFED SALMON  
(SALMON STUFFED WITH SHRIMPS, ANCHOVIES, OLIVES & CAPERS)

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GARDEN PEAS  
CARROTS

O`BRIEN POTATOES  
NATURE POTATOES

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CHOCOLATE ÉCLAIRS / BLACK FOREST  
LEMMON CHEESE CAKE / VANILLA GATEAUX

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COFFEE & PETITE FOURS

ADULTS EURO 36.00

CHILD EURO 18.00

# New Years Eve Buffet Dinner

## Residents Menu

*Wednesday 31<sup>st</sup> December 2008*

CHICKEN VOL-AU-VENT  
(STUFFED PASTRY WITH CHICKEN & MUSHROOM)

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BEEF CONSOMMÉ  
(CLEAR BEEF SOUP SERVED WITH TORTELLINI)

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CANNELLONI DU CHEF  
(WRAPPED PANCAKES FILLED WITH RICOTTA & SPINACH COVERED WITH  
TOMATO SAUCE)

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PENNE TRE COLORI  
(PENNE WITH MUSHROOMS, BACON, MEAT SAUCE, AND CREAM)

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FILLET OF BEEF DIANE  
(FRIED FILLET OF BEEF WITH TOMATO, CREAM, BRANDY AND MUSHROOM  
SAUCE)

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PORK VALDOSRANA  
(PORK WITH HAM & CHEESE)

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CHICKEN SUPREME  
(STUFFED CHICKEN BREAST)

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STUFFED SALMON  
(SALMON STUFFED WITH SHRIMPS, ANCHOVIES, OLIVES & CAPERS)

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GARDEN PEAS  
CARROTS

O`BRIEN POTATOES  
NATURE POTATOES

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CHOCOLATE ÉCLAIRS / BLACK FOREST  
LEMMON CHEESE CAKE / VANILLA GATEAUX

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COFFEE & PETITE FOURS

ADULTS EURO 36.00

CHILD EURO 18.00

# New Years Eve Buffet Dinner

## Pizzeria Function Menu

*Wednesday 31<sup>st</sup> December 2008*

PERSJANA SEA FOOD PLATTER  
(SMOKED SALMON & MIXED SEA FOOD)

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MUSHROOM SOUP  
(CREAM OF MUSHROOM SOUP)

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CANNELLONI DU CHEF  
(WRAPPED PANCAKES FILLED WITH RICOTTA & SPINACH COVERED WITH  
TOMATO SAUCE)

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FILLET OF BEEF DIANE  
(FRIED FILLET OF BEEF WITH TOMATO, CREAM, BRANDY AND MUSHROOM  
SAUCE)

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CHICKEN SUPREME  
(STUFFED CHICKEN BREAST)

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STUFFED SALMON  
(SALMON STUFFED WITH SHRIMPS, ANCHOVIES, OLIVES & CAPERS)

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GARDEN PEAS  
CARROTS

O`BRIEN POTATOES  
NATURE POTATOES

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BLACK FOREST / LEMMON CHEESE CAKE / VANILLA GATEAUX

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COFFEE & PETITE FOURS