



Country
TERRACE



- Party Nights • Christmas Eve Gala Dinner • Santa at Christmas Day Lunch
- New Year's Eve Gala Dinner • New Year Early hours open air celebrations
- All functions are COVID 19 compliant according to health authority directives

Melchior

Roasted tomato soup

With a puree tomato, basil and olive croutons

Fried brie

Breaded wedges of French brie cheese, cranberry, served on rucola

Mushrooms gratin

Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy parmesan sauce

Garganelli romagnoli alla norma

Finished with tomato concasse & basil, herb, garlic & mozzarella

Gnocchi al tartufo

Fresh gnocchi filled with truffle, Gozo extra virgin olive oil, cherry tomato, fished with black truffle

Ravioli alla polpa di granchio

Fresh ravioli filled with crab meat in caramelized butter, cuts of tomato & pancetta, salt, pepper & parsley

Lamb shanks

Braised, mint & thyme, garlic & onions & tomato concasse

Duck

Pan roasted wild berry, ginger & port reduction

Chicken roulade

Pan seared, corn fed chicken breast, wrapped in pancetta, brie cheese, with cranberry sauce

Fresh salmon

Pan roasted, prawn & seafood bisque, herb & garlic, finished with creamy lemon sauce

Noel

A gingerbread sable breton base enriched with warm spices. Complemented with a white Belgian chocolate mousse with black telicherry pepper, glazed with red fruit (blackberry and raspberry gelee)

€ 28.00

Broccoli soup, walnuts & goat cheese

A cream of broccoli finished with walnuts, a shavings of goat cheese

Battered artichokes & grilled asparagus

Grilled & wrapped asparagus with Parma ham, battered and deep-fried artichokes with rucola, served with a cranberry sauce

Garganelli con funghi e' pomodriini

Fresh pasta tossed with cherry vine tomato, mushroom, ginger finished in a creamy tomato sauce

Cacio e pepe ravioli

Fresh ravioli filled cheese & pepper with a touch of butter, tossed in crispy pig cheek, pistachio & parsley

AAA Black angus rib eye

Flamed grilled Irish prime rib eye steak (350gr) Beef can be served with either red & black peppercorn sauce, gorgonzola sauce, mushrooms sauce

Pork fillet

Pan seared, flamed with pastis, sauvignon blanc, mustard, finished with a creamy lemon sauce

Chicken roulade

Pan seared, corn fed chicken breast, wrapped in pancetta, brie cheese & parsley with cranberry sauce

Quails

Pan roasted boneless quails, aniseed & orange

Fresh local calamari

Pan seared, flamed with cognac, chardonnay, herb & garlic, fresh tomato, finished with a fresh cream sauce

All in bright

Pure butter biscuit with a dome of Belgian 36% milk chocolate mousse with infused and grated ginger, sprayed in velour dark chocolate and topped with chocolate marshmallow cream and splash decoration

€ 37.00

Balthazar

A trio of tartar

Raw salmon, prawn & tuna fine chopped, avocado, salt pepper, Gozo extra virgin olive oil with rucola

Burrata mozzarella

Burrata mozzarella da Puglia, cradle of tomatoes, Gozo extra virgin olive oil, fresh lemon served on rucola

Carrot soup with lemon & ginger

A cream of carrot soup with a hint of ginger finished with lemon garnished with rosemary

Girasole con mascarpone e'astice

Fresh ravioli filled lobster & mascarpone cheese, garlic & herb, cherry tomato calamari & prawns

Tortello con ragu di cinghiale

Fresh ravioli filled with wild boar ragu tossed with extra virgin olive oil, cherry vine tomato & sage

Garganelli romagnoli

Penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

AAA Black angus beef fillet (300 gr)

Flamed grilled, prime steer New Zealand beef fillet. Beef can be served with either red & black peppercorn sauce, gorgonzola sauce, mushrooms sauce

Wild boar tender loin with asparagus

Pan seared fillet of wild boar in sweet butter, served on green garlic & asparagus

Herb crusted rack of lamb

Pan roast frenched cut lamb rack dijon mustard & bread crumbs, thyme, coriander & rosemary

Fresh local fillet of sea bass

Pan-fried fillet of sea bass with lemon garlic herb sauce

Let it snow

A shortcrust biscuit base, topped with Fuji apple cheesecake with a slow cooked apples in cinnamon and butter, dipped in white chocolate ganache and coconuts with a creamy piped chantilly and a red dry microwave sponge cake

€ 45.00

Christmas Eve Gala dinner

Black-angus heart of rump carpaccio

Slighted roasted cracked pepper black angus beef, Gozo extra virgin olive oil, parmigiano reggiano, rucola, crispy croute & port wine jelly

Velouté of pumpkin soup

Velouté pumpkin soup with rosemary, finished with wild mushrooms & parmesan shavings

Cappellacci con branzino

Fresh ravioli filled with seabass, tossed with fresh local prawns, olive oil, cherry tomato & chives

Quadarti di capriolo

Fresh ravioli filled ragu of dear, simmered with amarone wine, tossed with red chicory blanched in a light butter, spear tips of asparagus sauce.

Lemon sorbet

USDA prime dry-aged boneless strip steak

Flamed grilled prime striploin served a reduction of mushroom sauce

Salmon én croute

Fresh salmon nestled in spinach, dill & pine nuts with puff pastry

Faith

Texture is key in this dessert , combining natural flavours together, Tahini fine crumble with halva and sesame seeds, with a layer of 64% dark chocolate bavarois with another layer of sweet 29% white chocolate bavarois with a stone effect sprayed in velour white , topped finally with a balanced red fruit gummy jelly, finished with edible gold leaf.

Coffee & petit fours

€ 49.00



Christmas Day Lunch with Santa

Come and spend a day with family and friends whilst relaxing in festive safe surroundings with a fabulous a la carte lunch menu.

Get a special occasional photo for free and let the children be amazed with our special visit by Santa who will be delivering gifts too!



New Year's Eve Gala dinner

Beet-cured salmon gravlax

Fresh cuts of beetroot-cured salmon granulated sugar & kosher salt, fresh dill, coriander seeds, orange zest, ginger served with ponzu sauce

Velouté of mushroom soup

Lightly cream of mushroom velouté, finished with cream & parsley

Foie gras ravioli, truffle emulsion

Fresh foie gras ravioli, tossed with creamy emulsion butter juice, sprinkled with chopped truffle.

Lemon sorbet

Beef wellington

Pan seared AAA black angus beef fillet nestled in Parma ham, mustard & mushrooms, puff pastry & sesame seed

Sapores invernale

Chestnut genoise and chocolate mousse served with warm mulled wine sauce

Coffee & petit fours

€57.00

Safe distanced early hours celebrations will follow in our magnificent terrace



Dreaming of a Country Christmas

Another year has almost gone by, and soon we shall be embracing a new one. Meanwhile we are busy preparing for the most awaited time of the year – the Festive Season.

It is a time of giving and sharing. It is the season that brings along occasions for family and friends to unite and spend joyful moments together, away from the hustle and bustle of everyday life. It is the time for genuine and authentic celebrations.

We, at the Country Terrace Restaurant are proud to present you with our celebration menus for this Festive season. Be it a stand up or sit-down event, indoors or al fresco, our team have put together an assortment of flexible menus that allow you to keep all your options open. Our menus for this season showcase the elegance of our restaurant and the culinary art of our chefs. You can enjoy a wide selection of specialties prepared with extra care by our kitchen brigade to ensure that every taste is catered for.

If you are looking for an event that is light and casual or perhaps you are after that little bit of extra flair, we can make it happen. We cater for different setups in a gleeful atmosphere that is both impressive and unique.

So, make merry this festive season with our enchanting dining experiences and share your special moments, by indulging in our delectable dishes.

We look forward to host you at Country Terrace Restaurant to share this magical season with you.

Wishing you all the very best,

Kind regards



Joseph Mercieca MSc



join us on
facebook



google maps
directions