



- Party Nights •
- Christmas Eve Gala Dinner •
- Santa at Christmas Day Lunch •
- New Year's Eve Gala Dinner •
- New Year Early hours open air celebrations •

## Party Menu 1

### Canapes

**Cranberry camembert puffs**  
**Asian cigars thai chicken**  
**Crab claws**  
**Green pea samosa**  
**Pulled pork bites**

### Pasta Buffet

#### **Garganelli romagnolo**

Fresh penne pasta finished with tomato concasse,  
herb, garlic & basil

#### **Fusilloni al salmone**

A house smoked salmon, onions,  
garlic & herb finished with a fresh cream

#### **Panciotti con asparagi e mascarpone**

Ravioli filled with asparagus and mascarpone cheese, served with asparagus pesto

#### **Risotto viola con salsiccia**

Risotto served with radicchio, finished with deconstructed pan-fried Maltese sausage.

### Dessert

#### **Trio of petit gateaux**

Baked cheesecake with berry sauce,  
pistachio éclair & chocolate deluxe

€ 36.00



## Party Menu 2

### First course

#### **Deep fried camembert**

Deep fried breaded wedges of camembert cheese, served on rucola salad with raspberry sauce

#### **Garganelli al filetto**

Fresh penne pasta tossed with cuts of beef fillet,  
fresh ginger, red peppers, mushrooms,  
garlic & herbs, finished with cream

#### **Agnolotto cime rapa e' salsiccia**

Fresh ravioli filled with traditional Italian sausage,  
tossed in a buttery sage sauce with cherry  
tomatoes and deconstructed Italian sausage

#### **Bauletti ripieni all astice**

Fresh ravioli, filled with American lobster and crab, served with a creamy lobster bisque

### Main course

#### **Beef tagliata**

Grilled UMI AAA black angus flank steak, served  
with shavings of parmigiano & rucola

#### **Chicken stir fry**

Pan fried corn-fed chicken breast, mushroom,  
bell pepper, green onions, garlic,  
finished with oyster sauce and soya sauce

#### **Grilled pork tomahawk**

Grilled pork tomahawk served with a honey garlic sauce

#### **Stone bass al cartoccio**

Fillet of stone bass in white wine, garlic and tomato velouté, fennel and lemongrass

### Dessert

#### **The red apple**

Apple mousse with caramelized fuji apples in butter and cinnamon, dulce de leche and biscuit

€ 46.00







## Party Menu 3

### First course

#### **Leek and potato soup**

A leek and potato veloute with pear and almond milk, served with chopped toasted pecans

#### **Duck carpaccio**

Carpaccio of smoked duck served on a bed of mixed leave salad, finished with

Gozo extra virgin olive oil, cherry tomato vine and quail egg

#### **Burrata**

Classic crispy flatbread, mixed leave salad, roasted pine nuts & basil oil, cherry tomato,

pearl onion & balsamic pearls, served with eatable flowers and pea shoot

#### **Triangolo tartufo**

Fresh ravioli filled with ricotta & truffle, blanched in a light butter sauce

with porcini mushrooms & parsley

#### **Balanzoni al parmigiano reggiano, al pesto San Gionovese**

Fresh pasta filled with parmeggion, tossed in 24 month aged parmigiano,

pecorino cheese, fresh basil pine nuts & Gozo extra virgin olive oil

### Main course

#### **Black angus prime ribeye**

Grilled UMI AAA prime ribeye steak

Beef can be served with either with red creamy pepper corn sauce, gorgonzola sauce,

creamy mushrooms sauce, Jack Daniels sauce (Lactose free)

#### **Creamy parmesan chicken mushroom**

Pan roasted chicken, onions, garlic, and chestnut mushrooms, finished

with parmesan cheese and parsley

#### **Wild boar tender loin**

Pan seared fillet of wild boar, onions, mushrooms and garlic, herbs, finished with ruby port wine

#### **Fresh salmon (Norwegian)**

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

### Dessert

#### **Raspberry & milk chocolate**

Milk chocolate delight with insert of raspberry gelee and crunchy buttery raspberry infused base

€ 49.00



## Party Menu 4

### First course

#### **Carrot and sweet potato soup**

A cream of carrot and sweet potato soup, finished with mild paprika

#### **Bauletti with barolo braised beef**

Fresh ravioli filled with braised beef meat, finished with butter, shallot, garlic, port, beef broth, dried dates and dash of cream

#### **Pancotti con cappasante e gamberi**

Fresh ravioli filled with scallops and prawn, garlic, herbs, cherry tomato & calamari

#### **Maccheroni al torchio**

Fresh pasta tossed in creamy cuts of mushrooms and speck

### Main course

#### **USDA prime dry-aged boneless strip steak**

Flamed grilled prime striploin served with bearnaise sauce

#### **Chicken roulade**

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

#### **Lamb shank**

Braised New Zealand lamb shank mint & thyme, garlic & onions & tomato concasse

#### **Grilled fresh local calamari**

Grilled calamari, flamed with cognac, chardonnay finished with lemon jus

### Dessert

#### **The hazelnut**

It is all about hazelnut – hazelnut jaconde, hazelnut creamy and indulgent glacage

€ 52.00



## Party Menu 5

### First course

#### **St Jaques gratin**

St Jacques gratin splashed with champagne

#### **Creamy wagyu beef chorizo pasta**

Garganelli tossed in a creamy spinach sauce with a 2 weeks dry aged wagyu chorizo cuts,  
served with grana shavings

#### **Ricciole al speck e' provola**

Baked pasta flamed with cognac, garlic, herb finished with creamy sauce

#### **Bauletti con ricotta di pecora e' pistachio di Sicilia**

Fresh ravioli filled sheep cheese & pistachio, blanched in a light butter sauce with pine nuts & parsley

### Main course

#### **Crocodile 150 grams**

Beer battered deep fried medallions crocodile tail, served with comeback sauce

#### **Kangaroo 250 grams**

Pan roasted strip fillet of kangaroo, garlic, onions cuts of mushrooms and a dash of cream,  
finished with vintage 2008 red wine ruby port

#### **Ozaki Japanese wagu dry aged ribeye steak 100 grams**

Flamed grilled ribeye, served with bearnaise sauce

#### **Local king prawns 200 grams**

Garlic infusion, parsley, white wine and lemon jus

#### **Cheese platter sharing for 2**

A cheese platter consists of mediterranean Dutch goat cheese,  
forest mushroom cow cheese and black aged sheep cheese

### Dessert

#### **The bauble**

Eggnog bavarois with walnut & creamy egg custard, complemented with  
pistachio ricotta, buttery crumble, milk chocolate ganache and orange cubettes

€ 75.00



## **Christmas Day & New Year's Day**

On Christmas Day we are open for lunch, Santa will be joining us taking photos with patrons and giving kids a lovely gift.

On New Year's Day we are open for lunch and dinner.

Both days we'll be serving a fabulous a la carte menu.





## CHRISTMAS EVE GALA DINNER

### **Prawn bisque**

A creamy prawn bisque with lemon zest, bay leaves & mild paprika, finished with a dash of cream.

### **Mushroom soup**

A creamy mushroom soup with vegetable stock and bay leaf,  
finished with a dash of cream and parsley

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### **Angiolotti baccala**

Fresh pasta filled cured cod, tossed with fresh local prawn's olive oil, cherry tomato & chives

### **Venison ravioli con chanterelle mushrooms**

Fresh ravioli filled with deer meat, served with shallots, butter, chanterelle mushroom,  
white wine, thyme, sage, chopped walnuts and a dash of cream

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### **Lemon sorbet**

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### **USDA prime dry aged ribeye steak**

USDA grilled ribeye, served with bearnaise sauce

### **Salmon en croute**

Fresh salmon nestled in spinach, dill & pine nuts with puff pastry,  
served with a reduction of dejon sauce

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### **Santa**

A pistachio bavaois with berry creamy and ricotta di capra , walnut jaconde and a buttery  
sable breton, complemented with shiny red mirror glaze and handcrafted chocolate

€ 70.00



## NEW YEAR'S EVE GALA DINNER

### **Black-angus heart of rump carpaccio**

Slightly roasted cracked pepper black angus beef, Gozo extra virgin olive oil,  
parmigiano reggiano, rucola, crispy croute

### **Pumpkin soup**

Lightly cream of pumpkin soup, finished with wild mushrooms

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### **Agnoletto di faraona**

Fresh guinea-fowl ravioli, tossed with butter, crushed hazelnuts,  
sage, thyme and grana padana shavings

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### **Lemon sorbet**

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### **Beef wellington**

Pan seared AAA black angus beef fillet nestled in parma ham, mustard  
& mushrooms, puff pastry & sesame seed, served with classic red wine bordelaise jus

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### **Let the countdown begin**

A buttery fine crumble base with a salted caramel creameux and Swiss chocolate,  
hazelnut & pistachio mousse petits & drunken berries

€ 88.00





# 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



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