

Staff Parties • Party Nights • Christmas Eve Gala Dinner
Santa at Christmas Day Lunch • New Year's Eve Gala Dinner
New Year Early hours open air celebrations at our magnificent terrace

Country
TERRACE



Staff party Menu 1 - **Holly**

CANAPES

Chicken wrap
Green pea samosas
Asian thai chicken spring rolls
Pulled chicken slider
Tomato mozzarella skewers with basil oil
Brie, pistachio, wine and date chutney set on an olive oil biscuit

PASTA BUFFET

Garganelli romagnolo al pomodoro e basilico

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

Lunette al tartufo

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

Fusilli al salmone

Fresh curly pasta nested in a in-house smoked salmon, onions, garlic & herb finished with a fresh cream

Panciotti con asparagi e mascarpone

Ravioli filled with asparagus and mascarpone cheese, tossed in asparagus pesto sauce

DESSERT

Trio of petit gateaux

€31.⁰⁰

Staff party Menu 2 - **Emmanuelle**

STARTER

Grilled asparagus & French brie

Grilled & wrapped asparagus with Parma ham deep fried breaded wedges of brie cheese, cranberry sauce

Burrata mozzarella

Classic crispy flatbread, mixed leave salad, roasted pine nuts & basil oil, cherry tomato, pearl onion & balsamic pearls.

Served with eatable flowers and pea shoot

Garganelli al filetto

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

Bauletti al astice

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

MAIN COURSE

Beef "tagliata"

Flamed grilled UMI AAA black angus flank steak served with shavings of parmigiano & rucola

Beef can be served with either with

Red pepper corn sauce, gorgonzola sauce, mushrooms sauce, Jack Daniels sauce (Lactose free)

Lamb shanks

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

Chicken stir fry

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

DESSERT

Carrot & almond creamy

€41.⁰⁰

Staff party Menu 3 - **Felicity**

STARTER

Scallops guacamole (3 Piece)

Scallops, avocado, onion, garlic, lime, cilantro, bell pepper

Maccheroni al torchio con funghi e guanciale

Fresh pasta draped with a creamy cut of mushrooms, garlic herb and guanciale

Scrigni agli scampi

Fresh filled ravioli with ricotta and scampi. Served with butter cream pecorino sauce

Risotto con capesante

Risotto with scallops, prawn bisque, cherry tomato

MAIN COURSE

USDA prime dry-aged boneless strip steak

Flamed grilled prime strip-loin (300g)

Quails

Pan roasted boneless quails served with aniseed & orange

Wild boar tender loin

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

Fresh local fillet of sea bass

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

DESSERT

Millefoglie & ruby chocolate

€49.⁰⁰

Staff party Menu 4 - **Faith**

STARTER

Carrot and parsnip soup

A cream of carrot soup and parsnips, finished with cream

Cappellacci con branzino

Fresh ravioli filled with seabass, tossed with fresh local prawn's olive oil, cherry tomato & chives

Balanzoni al pesto San Genovese

Fresh pasta filled with parmeggion, tossed in 24 month aged parmigian, pecorino cheese, fresh basil pine nuts & Gozo extra virgin olive oil

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

Risotto con zucca radicchio, mandorle e' guanciale

Risotto tossed with pumpkin, granules of toasted almonds, & guanciale

MAIN COURSE

AAA Black angus rib eye

Flamed grilled AAA black angus ribeye, served with either red and black peppercorn sauce, mushroom sauce or gorgonzola sauce

Beef can be served with either with

Red pepper corn sauce, gorgonzola sauce, mushrooms sauce, Jack Daniels sauce (Lactose free)

Norwegian salmon

Pan roasted salmon, served with a prawn & seafood bisque, finished with cream lemon sauce

Lamb rack

Pan roasted fresh New Zealand grilled lamb frenched rack seasoned with herb & coarsely cracked peppercorns served on a lessening of mint jus & tomato jus

Pork fillet

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

Honey garlic chicken breast

Pan seared corn fed chicken breast with honey garlic sauce

DESSERT

Biscuit infused caramelized mousse

€49.⁰⁰

Christmas Eve Gala Dinner

Prawn bisque

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

or

Mushroom soup

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

Agnolotti con fontina cheese

Fresh ravioli filled with fontina cheese. Served with butter, parsley, chopped walnuts, limoncello and grana shavings

or

Venison ravioli con chanterelle mushrooms

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

Lemon sorbet

USDA prime dry-aged ribeye steak

Flamed grilled USDA prime dry-aged ribeye steak

or

Salmon en croute

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

Dessert

Candlelight

A walnut shortcake complementing a cinnamon infused bavarois surrounded by val evel raspberry crumble, creamy white velour and chopped pistachios & pistachio splash

Coffee & petit fours

€ 68.⁰⁰

Christmas Day Lunch with Santa

Join us for a delightful day of relaxation and celebration with your family and friends in a safe and festive environment.

Indulge in our exquisite a la carte lunch menu that will tantalize your taste buds.

As an added bonus, we are offering a special occasion photo, capturing the joyous moments you'll treasure forever.

Brace yourself for the excitement when Santa pays us a magical visit, spreading holiday cheer and delivering gifts!





New Year's Eve Gala Dinner

Black-angus beef carpaccio

Slighted roasted cracked pepper black angus beef, Gozo extra virgin olive oil, parmigiano reggiano, rucola & cerry tomato vine. Served with peashoot and eatable flowers

Pumpkin soup

Lightly cream of pumpkin soup, finished with wild mushrooms

Agnolotto di faraona

Fresh guinefowl ravioli, tossed with butter, crushed hazelnuts,sage, thyme with shavings of parmigiano reggino

Lemon sorbet

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

Dessert Welcome 2024

A sesame & halva sable breton with specoulos & milk Belgian chocolate mousse, topped with a dark French chocolate glacage and splashes of gold.Caramel quenelle with speculous sauce & broken Venezuela single origin chocolate

€ 84.⁰⁰

PLEASE NOTIFY US FOR ANY FOOD ALLERGIES



Dreams of Country Christmas

As another year draws to a close and a new one beckons, we are filled with anticipation for the upcoming Festive Season. It's a time of giving, sharing, and coming together with loved ones. The hustle and bustle of everyday life fades away as we gather to celebrate and create cherished memories.

At Country Terrace Restaurant, we are delighted to present our specially crafted menus for this joyous season.

Whether you prefer a stand-up affair or a sit-down gathering, indoors or al fresco, our team has meticulously designed a range of flexible menus that cater to your preferences. Our menus not only showcase the elegance of our restaurant but also highlight the culinary artistry of our talented chefs. With careful attention to detail, our kitchen brigade has prepared a diverse selection of specialties to satisfy every palate.

Whether you're seeking a light and casual event or desire an extra touch of flair, we have you covered. Our venue offers various setups in a joyful atmosphere that is both impressive and distinct. So, let the festivities begin with our enchanting dining experiences, where you can indulge in our delectable dishes and create beautiful moments to cherish.

We eagerly await the opportunity to host you at Country Terrace Restaurant, where we will share in the magic of this special season. Let us be a part of your celebration, ensuring that your experience is nothing short of extraordinary.

Wishing you all the very best,

Kind regards

Joseph Mercieca MSc



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