



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 •

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 Gionese

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 bavaois 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

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

Lemon sorbet

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

Santa

A pistachio bavarois 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

Agnolotto di faraona

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

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

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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