CHRISTMAS



MENU 2019

WELCOME DRINK

Prosecco & Orange Juice

STARTERS

Prawn Cocktail with Spicy Marie Rose Sauce Smoked Salmon with Capers, Onions and Toast Assorted Duck Paté with Blueberry Marmalade and Toast Capresse Salad, Buffalo Mozzarella, Sliced Beef Tomato (V) Seafood Cannelloni with Shellfish Sauce



Roast Beef with Truffle, Parmentier Potatoes and Beef Reduction Traditional Roast Stuffed Turkey with all the Trimmings Iberian Pork Sirloin with Vegetables and Baby Potatoes. topped with Iberian Ham Sauce

Grilled Salmon with Vegetables and Curry Sauce

Fillet of Bream with Spinach Mash, Mango and Pedro Ximenez Reduction Vegetable Lasagne (V)

DESSERTS

Rhubarb Crumble with Vanilla Ice Cream Pavlova with Fruits of the Forest Our Christmas Pudding served with Custard

SIDES (Only on buffet option)

Assorted Sautéed Vegetables with Virgin Olive Oil Baby Baked Potatoes with Rosemary Sautéed Rigatoni with Butter and Sage

COFFEE & MINCE PIE

Includes half a bottle of wine and half a bottle of water per person. DJ & Open Bar from 22:30 to 2:00 with main brands.

Wines: Red & White

Buffet Price £95.00 per person, Plus 10% service charge Set Menu Price £75.00 per person, Plus 10% service charge

(when choosing this option, the same starter, main and dessert must be chosen for each guest except for dietary requirements, please select one from each section).





















CHRISTMAS DAY





STARTERS

SHELLFISH CONSOMÉ

Shellfish Clarified Consomé with Coutons, Seafood Brunoise and Fresh Market Vegetables

RAVIOLI

Home-made Ricotta and Spinach Ravioli with Porcini Sauce

LANGOUSTINE SALAD

Confitted Boletus, Balsamic Vinaigrette and Micro-Mezclum Sprouts

CARPACCIO DE MANZO

Tasty Macerated Veal with Egg, Capers, Shallots, Mustard and Lemon juice



MAIN COURSES

TURKEY

Traditional Christmas Turkey in its own Juice with Dried Fruits

ROAST LAMB

Roast Lamb cooked on a low heat with Baby Potatoes and Celery Mash

SEAFOOD CANNELLONI

Monkfish, King Prawns, Prawns and Vegetables served with a Shellfish Sauce

SEA BASS

Grilled Fillet of Sea Bass with Mushroom Risotto,
Asparagus and Port Sauce



DESSERTS

Christmas Pudding with Brandy Sauce

Almond and White Chocolate Composition in different textures

Chocolate Soufflé with Red Fruits and Meringue

COFFEE AND MINCE PIE

£58.00 per person | Plus 10% service charge

For Bookings: T: 20076501 E: sales@caletahotel.gi

NEW YEARS EVE

EVENING MENU 2019



On Toast with Fine Herb Butter

DUCK PATÉ

Cooked in a Torchon served with Blueberry Marmalade,

Toast and Virgin Olive Oil

RAVIOLI

Home-made Salmon Ravioli with Prawn Sauce

FISH OF THE DAY

Poached in White Butter Sauce with Mushrooms and Vegetables

SUCKLING PIG

Cooked at low temperature with Crisps in its own Juice

KHAKI SORBET

COFFEE AND MINCE PIE

NEW YEAR'S SURPRISE

CHRISTMAS EVE

DINNER MENU 2019





Amuse Buche

Spoon of Prawn Ball

Shot of Gandma's Broth



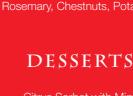


MAIN COURSES

Asparagus and Porcini Risotto with Parmesan Cheese

Roast Turbot with Plancton Risotto

Lamb Loin with Rosemary, Chestnuts, Potatoes and Vegetables



Citrus Sorbet with Mint
Chocolate Sphere with Seasonal Fruits and Cointreau









£48.00 per person | Plus 10% service charge

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