

nunos

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

MAIN COURSES

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).

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CHRISTMAS DAY

LUNCH MENU 2019

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

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NEW YEARS EVE

EVENING MENU 2019

SALMON AND CAVIAR

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

£85.00 per person | Plus 10% service charge

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CHRISTMAS EVE

DINNER MENU 2019

STARTERS

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

DESSERTS

Citrus Sorbet with Mint

Chocolate Sphere with Seasonal Fruits and Cointreau

COFFEE AND MINCE PIE

£48.00 per person | Plus 10% service charge

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