



THE PHOENICIA  
MALTA



Festive Season Menus

2019

# Festive Afternoon Tea

*Palm Court Lounge*

Served daily | 15.00 – 18.00

Festive Afternoon Tea €26  
Includes a Glass of Mulled Wine

Sparkling Afternoon Tea €30  
Includes a Glass of Prosecco

Champagne Afternoon Tea €40  
Includes a Glass of Baron De Rothschild Nv



## Finger Sandwiches

Ballut Farm Egg Mayonnaise  
Roasted Local Ham, Wholegrain Mustard  
Classic Cucumber  
Smoked Salmon, Lemon & Black Pepper Butter  
Roast Beef Sirloin, Horseradish  
*(Gluten Free Bread available upon request)*

## Scones

Freshly Baked Phoenicia Scones  
Served with Devonshire Clotted Cream & Strawberry Preserve

## Pastries

Chestnut Mont Blanc  
Cognac & Coconut Truffles  
Battenberg Cake  
Spiced Tea Macaroon  
Mince Pie

## LOOSE LEAF JING TEA SELECTION

### Festive Winter Warmers

#### Chai

A rousing black tea, with delicate and whole exotic spices

#### Green Apple & Hibiscus

Pieces of apple, lemongrass and hibiscus: a bright, crisp and refreshing infusion

### White Tea

#### Jasmine Silver Needle

A delicate white tea, scented with whole, natural jasmine flowers

### Green Tea

#### Organic Jade Sword

A refreshing, sweet, organic green tea; the essence of spring

#### Flowering Jasmine & Lily

A beautiful bloom of green tea hand tied with jasmine and lily flowers

### Black Tea

#### Assam Breakfast

A robust black breakfast tea: rich, malty and rousing

#### Earl Grey

A rich Ceylon black tea, lifted with fragrant, zesty bergamot

#### Darjeeling Second Flush

A fragrant & elegant black tea with a rounded, warming finish

### Herbal Infusions

#### Blackcurrant & Hibiscus

A bold herbal with whole blackcurrants, berries & cracked hibiscus shells

#### Whole Peppermint Leaf

An intensely refreshing herbal tea: whole peppermint leaves picked & dried

#### Lemongrass & Ginger

A spicy & warming herbal tea with lemongrass lengths & dried ginger

#### Whole Camomile

A herbal tea: elegant, floral & deeply soothing whole camomile flowers

## Festive Brunch

*Phoenix*

13th, 14th, 15th, 20th, 21st, 22nd, 26th, 28th, 29th December 2019 | 11.30 to 15.00

### Beverages

Mulled Wine, Prosecco, Bellini, Spritz  
Flowing Still & Sparkling Water

### The Baker's Basket

Traditional Bread with Local Olive Oil, Green Olives & Tomato Spread  
French Butter Croissants with Smoked Salmon & Parma Ham  
Selection of Viennese Pastries

### Fruits & Cereals

Fresh Fruit Assortment  
Stewed Winter Fruit Compote  
Poached Apples with Cinnamon  
Granola with Condiments & Honeycomb  
Bircher Muesli & Yoghurt

### Cold Cuts

Assorted Charcuterie, Caper Berries & Cornichons  
Whole Leg of Ham, Wholegrain Mustard, Caper Berries & Pickled Eggs  
Hot Smoked Salmon with Tartare Sauce  
Soused Herrings with Apple, Onion & Dill Yoghurt  
Chicken Live Pâté with Red Currant Jelly  
Caesar Salad

### Cheese Board

Selection of fine Cheeses served with Medjool Dates, Grapes & Chutney

### Soup

Mushroom & Chestnut Soup

### Carvery

Roasted Turkey Breast with Mustard, Bacon & Sage, Cranberry Sauce

### Hot Dishes

*(please choose one)*

Confit Duck Leg, Braised Red Cabbage, Orange Sauce  
Roasted Salmon, Mussels & Leeks, Ginger Butter Sauce  
Beef Cheeks 'à la Bourguignon'  
Brussel Sprouts with Cumin & Caramelised Onions  
Honey Roasted Root Vegetables  
Sauté New Potatoes

### Desserts

Mini Apricot & Sherry Trifle, Chocolate & Ginger Brownie, Bread & Butter Pudding with Plum Compote, Pistachio Cheesecake, Cherry & Port Crème Brulée, Pear & Almond Tranche, Christmas Pudding with Brandy Sauce

JING Tea  
Coffee & Mince Pies

€40 per person

€75 per person - including bottomless Baron de Rothschild NV Champagne

## Christmas Eve Dinner

*Phoenix*

24th December 2019 | 19.30

### Amuse Bouche

Cauliflower & Truffle Velouté

★

### Starter

Lobster Tortellini  
Baby Leeks, Spinach, Lobster Bisque

OR

Organic Risotto Carnaroli  
Parmeggiano Reggiano, Butternut Squash Carpaccio  
Dandelion, Almond Buerre Noisette

★

### Main Course

Sautéed Barbary Duck Breast  
Chantenay Carrots with Anise, Kale, Potato Dauphine, Jus A L'Orange

OR

Poached Lemon Sole Veronique  
Confit Baby Fennel, Langoustines, Potato Purée, Verjus

★

### Dessert

Chocolate & Chestnut Millefeuille  
Mandarin Sorbet, Cranberry Sauce

★

Coffee & Petite Fours

€67 per person

# Christmas Day Early Breakfast

*Phoenix*

25th December 2019 | 01.15

## Festive Welcome Drink

Prosecco  
Raspberry Martini Fizz  
Hot Buttered Rum

## The Baker's Basket

Danish Pastries, Croissants, Pain Au Chocolate, Apple Turnovers  
Traditional Local Bakes, Muffins & Breads  
Served with Local Fruit Marmalade, Homemade Chocolate Spread & Honey

## Fruits

Fresh Fruit Assortment  
Stewed Winter Fruit Compote  
Poached Prunes in Calvados & Cinnamon Poached Apples

## Granola & Condiments

Homemade Granola  
Greek Yoghurt  
Honeycomb, Carob Syrup, Seeds & Nuts, Cow's Milk & Almond Milk

## Cold Cuts

Venison Ham with Redcurrant Jelly  
Veal Pastrami, Gherkins  
Whole Leg of Local Ham, Wholegrain Mustard & Pickled Eggs  
Cold Smoked Salmon, with Homemade Mayonnaise,  
Caper Berries, Red Onions & Blinis  
Soused Herrings with Apple, Beetroot & Dill  
Gorgonzola Al Cucchiaio, Pear Compote

## Carvery

Whole Roasted Suckling Pig, Apple Purée

## Hot Dishes

Chicken Sausages  
Bacon  
Homemade Baked Beans  
Sautéed Mushrooms  
Slow Roasted Tomatoes  
Scrambled Eggs

## Sweet Treats

Christmas Pudding with Brandy Butter Sauce  
Chestnuts 'N' Chocolate Sauce (Imbuljuta)  
Traditional Mince Pies, Plum & Raisin Cake  
Assorted Christmas Biscuits & Cookies  
Live Pancake Station with Condiments

## Beverages

JING Tea & Coffee  
Juices  
Still & Sparkling Water

€38 per person



# Christmas Day Lunch

*Phoenix*

25th December 2019 | 13.15 – 15.00

## Welcome Prosecco



## Amuse Bouche

Butternut Squash & Ginger Velouté



## Starter

Venison Tartare, Beetroot, Cucumber, King Oyster Mushrooms, Cassis

Hot Smoked Salmon, Celeriac Remoulade with Caper & Shallots, Watercress

Ricotta Gnocchi Florentine, Jerusalem Artichokes, Garlic Butter,  
Parmiggiano Reggiano



## Main Course

Steak Au Poivre, Broccoli Rabe, Pearl Onions, Mushroom Purée, Guanciale

Traditional Roast Turkey, “with all the Trimmings”

Roasted Sea Bass, Cannellini Beans Octopus & Chorizo, Haricot Vert, Matelote Sauce



## Dessert

Lemon & Ginger Parfait, Apple & Cranberries, Poppy Seed Meringue

Baked Chocolate & Orange Tart, Amarena Cherries in Port Sauce, Cinnamon Ice Cream

Traditional Christmas Pudding, Butterscotch Sauce



Coffee & Petite Fours

€69 per person

# Christmas Day Lunch

*Café Phoenicia*

25th December 2019 | 13.15 – 15.00

## Starter

Butternut Squash Velouté, Carrot & Ginger

Sourdough Croutons, Crème Fraiche



## Main Course

Stuffed Capon with Sausage & Sage Farce

Fricassée of Brussels Sprouts, Bacon & Chestnuts

Honey Roasted Parsnips

Pear & Celeriac Purée

Roasting Gravy with Rosemary



## Dessert

Christmas Pudding

Brandy Sauce, Vanilla Ice Cream



Coffee & Mince Pie

€36 per person

## *New Year's Eve Gala Dinner*

*Phoenix*

31st December 2019 | Reception at 19.30 | Dinner at 20.00

Champagne & Canapés



Celeriac & Truffle Cannolo  
Smoked Mayonnaise



Grouper Ceviche  
Clementine, Avocado, Mussel & Tarragon Aioli



Roasted Squab Pigeon  
Brassicas, Quatre Épices, Black Garlic



Tournedos Rossini  
Roasted Salsify, Caramelised Shallot Purée, Potato Rosti, Rouennaise Sauce

OR

John Dory cooked with Vin Jaune  
Fricassée of Swede, Clams & Bacon, Carrot & Ginger Purée, Farfalle



Chocolate Namelaka  
Hazelnut, Orange Blossom Ice Cream



Coffee & Petit Fours

€180 per person  
€235 per person including wine flight

## *New Year's Day Lunch*

*Phoenix*

1st January 2019 | 13.00 – 15.00

**Amuse Bouche**

Pumpkin Arancini, Smoked Mayonnaise



**Starters**

Foie Gras & Ham Hock Terrine, Pear Chutney, Brioche  
Carnaroli Risotto of Oxtail, Root Vegetables & Parsley, Madeira Jus  
Lobster Bisque, Marinated Scallop with Piment d'Espelette, Fleuron



**Main Course**

Fillet of Veal En Robe with Local Prawns, Confit Tomato, Black Olive Stracciatella  
Roasted Grouper, Shellfish Minestrone, Samphire  
Twice Baked Roquefort Soufflé, Brussels Sprouts, Chestnuts, Mornay Sauce



**Dessert**

Baked Apple Crumble, Madagascar Vanilla Ice Cream, Caramel Sauce  
Raspberry & White Chocolate Mousse, Winter Berry Ice Cream  
Praline Cheesecake, Salted Butter & Candied Olive Ice Cream



Coffee & Petit Fours

€65 per person



A MEMBER OF  
THE LEADING HOTELS  
OF THE WORLD

Tel: (+356) 21 225 241 | [festive@phoeniciamalta.com](mailto:festive@phoeniciamalta.com) | [www.phoeniciamalta.com](http://www.phoeniciamalta.com)