

CORINTHIA
Caterers



CHRISTMAS LUNCH *at* CASINO MALTESE

AMUSE BOUCHE

Seaweed bread on rye soil
confit baby beetroot, fennel pollen, micro cress salad
with basil glaze **V**

STARTER

Cured salmon, preserved cucumber
nettle water, avocado mousse, salt cod fritter
smoked garlic cream and micro cress salad

Or

Sous vide squab and beetroot puree filled agnolotti
stewed barley, fennel and peas, parmesan air and locally pressed olive oil

Or

Morel mushroom bavaroise and smoked aubergine terrine
glazed with nougatine powder, quince apple and gooseberry compote
petite salad, brioche bread and truffle butter **V**

SORBET

Asian pear and cardamon infusion sorbet
served on spiced chocolate soil **V**

MAIN COURSE

Lavender scented veal tenderloin,
porcini and celeriac puree, swede parmentier, heirloom carrots,
black trumpet mushrooms, Pommes Anna and Barolo wine jus

Or

Butter roasted brown meagre fillet
char grilled leeks, topped with lobster au gratin
white onion cream sauce split thermidor essence

Or

Wild mushroom, salsify, and asparagus royal galette
porcini and celeriac puree, swede parmentier, heirloom carrots,
black trumpet mushrooms, Pommes Anna , Barolo wine jus **V**

DESSERT

*A selection of Christmas themed petits fours served with coffee
together with your choice of dessert from :*

Mango cake, dark chocolate, and almond cream
pear ice cream

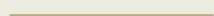
Or

Light citrus cake topped with an orange crème chiboust,
lemon jaconde with keylime cream, mandarin sorbet,
grapefruit jelly and lime syrup



BEVERAGE

Free flowing water and half a bottle of Italian Wine



€65.00 per person

inclusive of VAT

TO RESERVE YOUR TABLE:

E MAIL CHRISTMAS@CORINTHIACATERERS.COM / CALL ON (+356) 9992 1151

